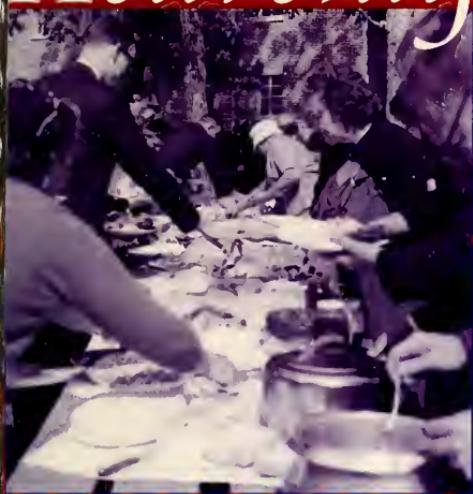


Heavenly Helpings

Seasoned With Love



*Recipes Collected from
Great Cooks
Past and Present
Of
White Oak Baptist
Church
Archer Lodge, NC /*

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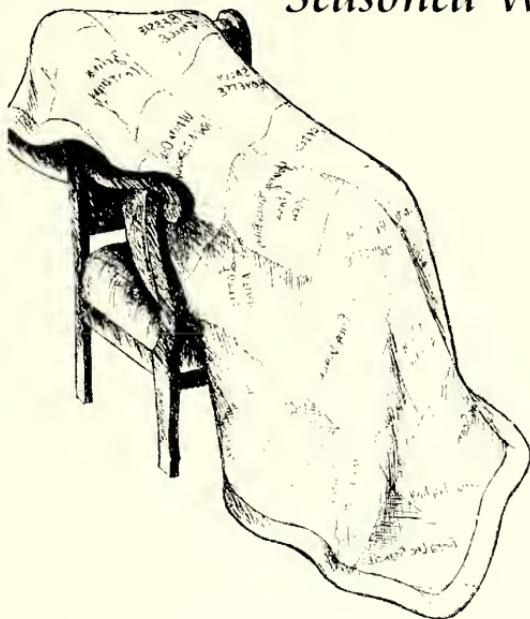
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Heavenly Helpings

Seasoned With Love



Dedicated to All Who Call Archer Lodge Home

The Signature Quilt is symbolic of the families in our community whose lives touch and intertwine. The original quilt was designed in the early 1950's. In the tradition of fine art, each of the ladies signed her work. Those embroidered names bring memories of families with close ties who worked, played, and worshipped together. That tradition lives on. As Archer Lodge continues to grow, so does our community "quilt". Each family creates its own design in the pattern of life. The common thread that binds us is the love of God, family, and country.

**White Oak Baptist Church
Archer Lodge, N.C.**



The front and back covers of our cookbook were designed by our own Archer Lodge artist, **Gail O'Neil**. Gail did the layout for the book as a whole. She provided many of the photographs and the illustrations that appear throughout the book, especially the artwork on the chapter division pages. Countless hours were spent preparing the Tributes that are such a valued part of our cookbook. She is an award winning artist. She has had her work featured in many exhibits. Gail has her own studio and gallery, Gail O'Neil Design, on Main Street in Clayton.

We also extend our appreciation to **Clyde Maybee**, who rendered the drawing of the Signature Quilt which is used on our title page and on one of our divider pages. The actual quilt is owned by Janice Smith. Her mother and other ladies in our church made the quilt for one of the Harvest Day auctions in the 1950's.

Saundra Freeman is a freelance photographer and writer for the Eastern Wake News, The Smithfield Herald, and The Clayton News Star. A native of Archer Lodge, she has been most helpful in publicizing our cookbook and providing pictures to use throughout the book.

Carolyn Driver, Mary Lou Barnes and **Carlton Vinson** have also been very generous in sharing photographs from their individual collections.

We are grateful to Lisa Barnes for assisting us with editing the recipes that appear in our book.

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White Oak Baptist Church
13943 Buffalo Road
Archer Lodge, North Carolina 27527

First Printing - October 2004



Heavenly Helpings

Seasoned With Love

Cookbook Committee

Connie Mulhollem, Chairman
Mary Lou Barnes, Historian

Denise Barratt
Angela Canady
Sybol Daniel
Carolyn Driver
Ann Jones

Judy Kittredge
Mary Maybee
Gail O'Neil
Jane Peacock
Janice Smith



Expression of Appreciation

Thanks to all of you who have contributed your recipes, your time and your help in making this book possible. We extend a special thank you to our families and friends who have been so supportive and understanding.

Introduction



Our last church cookbook was compiled by the Youth Committee of White Oak Baptist Church and published twenty-five years ago. When the planning started for this 2004 edition, our committee began with a desire to collect the best recipes from our church family now. We also wanted to blend some of the classics that appeared a quarter of a century ago to preserve the recipes that have stood the test of time. Our committee has worked diligently to include favorite recipes in memory of church family members who are deceased. Former pastors' wives have also sent us recipes and fond remembrances of their time with us at White Oak. The result is **Heavenly Helpings Seasoned With Love** pieced with delicious, sometimes delicate, and often different textures and tastes of food to intrigue both the beginning and experienced cooks. All nine categories come seasoned with love. Generous helpings of history are sprinkled throughout the book.

As our ideas grew, so did our committee. These twelve people have spent countless hours researching publishers, collecting and typing recipes, editing copy, finding photographs that reflect our heritage, assembling history, and selecting landmarks from our community for the pictures on our dividers. Particular attention was paid to each recipe to clarify amounts in the required ingredients and to make sure the directions were reader friendly.

Our church congregation was asked to help us name our cookbook. We had numerous suggestions submitted. We polled our church family to find the favorite titles from which our committee would choose. Without knowing the contributors' names, we selected Heavenly Helpings of Food and History "Seasoned With Love" because we felt this title best reflected the wide range of recipes and the history that we wanted to share about the church, community, fire department, Masonic Lodge, school, former post office, stained glass windows, and church cemetery. Each recipe comes "Seasoned With Love". This is especially true in our Heritage Section as we pay homage to family traditions. The title for the cookbook was submitted by Mary Lou Barnes. Although we shortened the title due to space limitations on the cover, our cookbook has an abundance of **Food and History**.

The committee had offered a free ticket to our Taste Fair to the person whose title was chosen. Ironically, Mrs. Barnes organized the event! We had an evening of dining pleasure with recipes from the upcoming cookbook featured on the menu which included seven entrees, nine salads, and eight vegetables. The buffet stretched the length of the fellowship hall and included a choice of eight desserts. One hundred tickets were sold. Door prizes given throughout the evening highlighted the dining experience. Music was provided by Dara Edwards, our Music Director. We had many

complimentary remarks. Mrs. Virginia Jones noted, "You can't top this Taste Fair, but you can try to match it next year!"

Publishing a cookbook is a costly undertaking. We invited the members of our church family to purchase a tribute to a special person or persons in their lives whom they wanted to honor or share a remembrance. We set forty tributes as our goal. The response was wonderful. The financial "backing" for our "quilt" was provided by the overwhelming support of persons with ties to our church, who honored special people in their lives. As the tributes are read, you gain an insight to the values and traditions reflected in the family life of the Archer Lodge community. The tributes have been interspersed throughout our cookbook. They have elevated our book to a true treasure.

Our church is located in an area that is experiencing tremendous growth. We welcome the families who have come to call Archer Lodge home. As we join together in worship, we seek to do God's will. We have found the diversity in our backgrounds and experiences to be a positive factor in enriching our daily lives. The enjoyment of sharing recipes has been another common thread that we have found to give variety to the types of recipes in our cookbook. You will find a generous blending of the classics with dishes that intrigue you to give them a first try. Our men have even gotten involved. They have their own section: Men's Favorites By Our Men.

We hope that you enjoy our church cookbook. The proceeds from the sale of the books will be used to upgrade our church kitchen. We look forward to many more Caregivers Ministry monthly meals, Wednesday Night Suppers, Brotherhood Breakfasts, Fellowship Coffee Hours, Youth Happenings, Sunday School gatherings, Vacation Bible School family times, showers, receptions, Homecomings, Bazaars and Taste Fairs.

May God's blessing be on each of us as we seek to do His will in our lives.

Connie Mulhollem
Chairman





White Oak Baptist Church

(Formerly Archer Lodge Baptist Church)

According to the Raleigh Baptist Association, our church was organized as Archer Lodge Baptist Church and was on record September 20, 1859. Services were held once a month in the Masonic Lodge building. Church services continued to be held in the Masonic Lodge building for the next twenty years.

On November 28, 1881, Elias G. Barnes deeded to the Archer Lodge Missionary Baptist Church the property which is the site of the present building, White Oak Baptist Church. There are still four generations of Elias G. Barnes' descendants living in the Archer Lodge area and affiliated with White Oak Baptist Church.

Beginning October 1883, the name White Oak Baptist Church appeared in the Raleigh Baptist Association minutes. That same year, a church building was constructed on the church property site. It was named White Oak Baptist Church with the white oak trees growing on the church grounds providing the inspiration for the new name.

The Johnston Baptist Association was organized in November 1903. White Oak Church was one of thirty churches represented at this meeting.

Two additional building programs have been undertaken since 1883. In 1910, a more modern church building was constructed on the building site. The present church building was started in 1944. After several years of fundraising and countless volunteer hours, the building was completed. The church steeple was erected in 1957. It houses the original bell that was in the church constructed in 1910.

Tobacco was very much a part of this church from the time the church originated through the late 50's. Almost ninety percent or more families were connected to the growing of tobacco as a cash crop. Some of the men would canvas the community asking for tobacco donations. You were expected to give some of the best tobacco you had. Later in the week, everyone would meet. Instead of having a corn shucking, we would have a tobacco tying. Then, the tobacco was taken to market and sold. The pro-

ceeds were used toward the on-going building program of the church.

The year 1959 marked two milestones for our church. Our first Homecoming was in October 1959: the 100th Anniversary of our church was celebrated. On November 15, 1959, the new church building was dedicated.

Since 1860, Archer Lodge Baptist Church (now White Oak Baptist Church) has had twenty-four ministers. Some of them have served multiple terms. The Reverend A. A. Pippin was pastor from 1901 -1919 and again from 1925 -1936. The Reverend A. D. Parrish was pastor from 1936 -1957.

From our humble start in 1859, with 43 members, we have had steady growth through the years. At the present time, we have a membership of approximately 500. Our oldest living member, at this time, is Alice Green. Born on August 26, 1904, she has just recently celebrated her 100th birthday.

As we look back over the years, we are grateful to our forefathers who gave us a sense of heritage and tradition. We thank them for their endeavors in upholding the work of our Lord. We pray that we may continue to do as much for the coming generations. May God bless our efforts as we seek to fulfill His purpose for this church.

Mary Lou Barnes
Church Historian



Quilt making has always been a part of our history. The women of White Oak are not only the best cooks but have always gathered to make quilts to raise funds for church and community.



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Appetizers and Beverages



White Oak Church - 2004

White Oak Baptist Church has always been known as a loving and welcoming church which has strived to meet the spiritual needs of its congregation and actively promote a strong outreach program. In recent years, our community has experienced significant growth. One of the couples who now call Archer Lodge home is Clyde and Mary Maybee.

*Recently Mary wrote, "In December 1996, we found ourselves in our new home in N.C. close by our daughter. It wasn't easy moving from our home in Maryland where we had lived for over fifty years. Needing to find a new church home, we visited several churches in the area. We met Irvin Smith, who invited us to White Oak. After only two visits, we joined the church. We have been here only eight years, but our feelings are much deeper. The friends we have made have helped us make Archer Lodge our home. They have shown us interesting places to visit and good places to eat. Most importantly, they have allowed us to be part of the wonderful fellowship of a loving church. Our lives have been so blessed to be a part of this great community. We have found our **New Home**."*

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Aunt Lillian's Cheese Straws

Terry Boykin

2 sticks margarine, softened

1 lb. grated sharp cheese

2 1/2 C. flour

Black pepper

Texas Pete

2 1/2 C. Rice Krispies

Combine margarine, cheese, flour and Rice Krispies. Sprinkle with Texas Pete and pepper to taste. Roll into small balls and press flat with fork. Bake in 350 degree oven for 10-15 minutes or until golden brown. Makes approx. 75.



Appetizers & Beverages



Helping of History...
Our church was organized as Archer Lodge Baptist Church and was on record September 20, 1859, according to the Raleigh Baptist Association



Black Eye Pea Salsa

Mary Lou Barnes

- 2 – 15.8 oz. cans black eye peas,
drained and rinsed
- 1 – 15 oz. can shoe peg corn
- 2 bunches green onions, chopped
- 1 green pepper, diced
- 1 to 2 Tbsp. dried cilantro, or if fresh -
to taste
- Rotel hot sauce, to taste
- 2 – 14.5 oz. cans diced tomatoes or
fresh tomatoes
- 1 pkg. Good Season Italian mix

Mix salad dressing according to pack-
age directions. Stir in all ingredients.
Marinate in refrigerator for a couple of
hours before serving.



Hunter Barnes Store which was located across the road from Charles Barnes' Store.

BLT Bites

Jennifer Stoneking

16 to 20 cherry tomatoes
1 lb. bacon, cooked and crumbled
½ C. mayonnaise
1/3 C. chopped green onions
3 Tbsp. grated Parmesan cheese
2 Tbsp. snipped fresh parsley

Cut a thin slice off of each tomato top. Scoop out and discard pulp. Invert the tomatoes on a paper towel to drain. In a small bowl, combine the remaining ingredients; mix well. Spoon into tomatoes. Refrigerate for several hours.

Appetizers & Beverages



Cheese Dip

Stephanie Hogg

1 - 2 lb. Velveeta cheese
1 - 1 lb. Velveeta cheese
1 lb. hot Bass Farm sausage
1 lb. mild Bass Farm sausage
¾ C. milk

This works best if prepared in a crock pot. Cut both blocks of Velveeta into small pieces. Place cheese and milk in crock pot and melt on low, stirring occasionally. Brown both packages of sausage and drain off grease. Once cheese melts, add sausage. Serve hot with tortilla chips.

Helping of History...

Archer Lodge was listed among the churches represented at the 1859 meeting of the Raleigh Baptist Association. J. Corbet and Henry Barnes were listed as the delegates.



Cheese Straws

Rochelle Ellis

1 lb. sharp cheese, grated
1/4 lb. butter
1 egg
1 Tbsp. cold water
1 3/4 C. sifted all purpose flour
1/2 tsp. salt
1/4 tsp. cayenne
1/2 tsp. paprika

Mix all dry ingredients. Blend in shortening and cheese. Add water and blend well. This makes a stiff dough. Roll out on floured surface. Cut into 1/8" strips.

Bake in oven at 425 degrees for 8 to 10 minutes.

Cheese Wafers

Annie Ruth O'Neal

3/4 stick margarine
8 oz. sharp cheddar cheese, grated
1 C. flour
1/2 tsp. salt
1/4 tsp. or less cayenne pepper

Preheat oven to 325 degrees. Mix all ingredients well. Bake 10-20 minutes until brown.

Chicken Cheese Ball

Mary Lou Gordon

1 - 8 oz. pkg. cream cheese, softened
½ C. finely chopped, cooked
chicken
1 Tbsp. pimento, finely chopped
1 tsp. chicken flavored bouillon
1 – 2.8 oz. can French's fried onions

In a small bowl, combine all ingredients, except onions. Shape into a ball and chill. Just before serving, roll in fried onions and serve with crackers or fresh vegetables.

Appetizers & Beverages



Cheese Ring with Strawberries

Connie Mulhollem

1 lb. sharp cheese, grated
1 C. pecans, chopped
1 C. mayonnaise
1 sm. onion, chopped finely
Salt, black pepper, cayenne pepper
(dash of each)
1 - 12 oz. jar strawberry preserves

Combine all ingredients except preserves. Refrigerate one hour. Before serving, shape into a ring. Put strawberry preserves in the middle. Serve with Ritz crackers.



Cocktail Wieners in Sauce

Virginia Jones

1 - 8 oz. can tomato sauce
1/4 C. brown sugar
1/2 Tbsp. Worcestershire sauce
1/4 C. vinegar
1/8 tsp. pepper
1 - 16 oz. pkg. cocktail wieners

Mix well and heat over medium low heat for about 10 minutes. Add wieners and simmer for 5 to 10 minutes.

Helping of History...
Archer Lodge Baptist Church held once-a-month services in the Masonic Lodge Building. The building was used for the next 20 years.



Three of White Oak Church's great cooks (L to R) Carolyn Driver, Virginia Jones and Annie Ruth O'Neal.

Courtney's Salsa

Julie Hinton

3 tomatoes, blanched, peeled and
chopped
1 sm. can black olives, chopped
2 green onions, chopped
1 – 4 oz. can green chili pepper,
chopped and sauteed
1 C. picante sauce
2 Tbsp. olive oil
1 tsp. cider or white vinegar
1 tsp. garlic salt
Salt and pepper to taste

Coarsely chop peeled tomatoes and
olives. Add remaining ingredients and
stir. Taste and correct seasonings if
necessary. Serves 10-12.

Appetizers & Beverages



Helping of History...
*The Rev. L. B. Horton
from Eagle Rock, N.C.
was listed as the first
pastor.*



Crab Crostini

Judy Kittredge

- 8 oz. lump crabmeat
- 2 Tbsp. plus 2 tsp. reduced calorie mayonnaise
- 1 Tbsp. fresh lime juice
- 2 tsp. grated Parmesan cheese
- 4 oz. Italian bread, cut into 16 slices
- 1/2 C. diced red bell pepper
- 2 Tbsp. chopped fresh parsley
- 1 Tbsp. chopped fresh chives
- 1 Tbsp. Dijon mustard
- 4 to 5 drops hot pepper sauce

Preheat broiler. Line a broiler pan with foil. Pick over crabmeat to remove any cartilage. In a medium bowl, combine crabmeat, bell pepper, mayonnaise, parsley, chives, lime juice, mustard, Parmesan cheese and hot bread. Place the crostini on the broiler pan and broil 4 inches from the heat for 5 to 6 minutes or until lightly browned. Serves 8.

Archer Lodge Community Center



There is a three letter word for this community-FUN! There are so many ways in which to get involved in your community. PLEASE COME AND JOIN US!

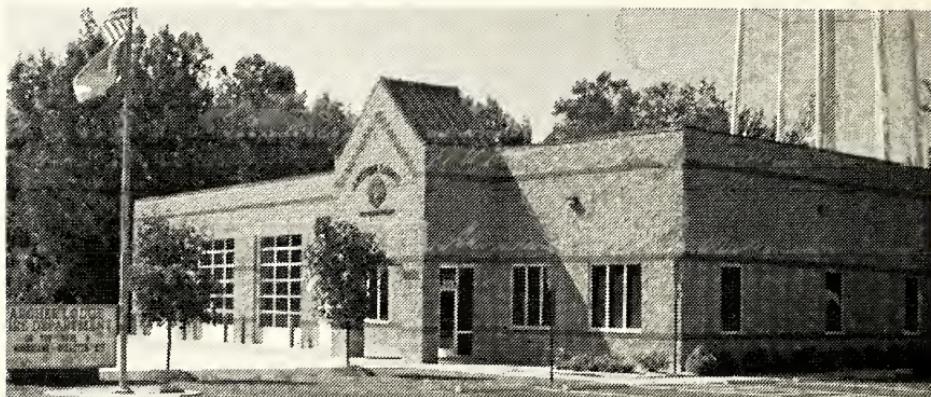
Annual Community Activities www.archerlodge.org

January 1	New Year's Community Breakfast
February	Dinner and Reverse Raffle
May - June	T-Ball for Boys/Girls, Ages 5 thru 8 Concession stand operated by VOLUNTEERS serving the famous Archer Lodge hotdogs!
July	Family Fun Day Road Race, Parade, Bingo, Food, Horseshoes, Music, Fireworks & more!
October	Community Auction Held the first Saturday in October. Food: Brunswick Stew (same recipe used since the mid-70's), crafts, quilt, etc.
Comm. Mtg.	4th Monday of each month at 7:30
Scout Troops	
Hotdog Sales On Saturday	Check sign for dates.
Building Rental	For information, call 553-3862.

Use this calendar as a reminder of the events that take place in ARCHER LODGE!



Archer Lodge Fire Department



A volunteer fire department was chartered in Archer Lodge in February, 1958. The threat of fire to homes, tobacco barns, and pack houses had impacted the decision. At times, help was needed with auto accidents. Although the Wendell and Clayton Fire Departments responded as quickly as they could, the distance they had to travel was a factor. Thirty-nine men came forward to join forces in fire prevention. The men would gather at the old schoolhouse and at the local country stores.

In March of 1958, the Archer Lodge Fire Department was incorporated with the state of North Carolina. This alliance meant that funds would be available to purchase a fire truck.

In 1960, land was donated by Charles and Lona Rea Barnes and Station 1 was constructed. Steady growth in the community necessitated the construction of

Station 2 in 1979. The land was purchased from Alta Hinton. A more modern facility was built and dedicated on this same site on January 20, 2002.

Having responded primarily to fire calls and auto accidents since its origin, the department began to assist Clayton and Wendell Rescue in the establishment of a First Responder Program in March of 1996. New members were required to complete approximately 150 hours of training before being placed on active duty. The department averaged approximately 1750 man-hours of training annually.

Each spring, the Archer Lodge Fire Department holds a Fire Safety Education Day for the children. The kids get to ride on the fire trucks, go through the Fire Safety House, and enjoy Sparky the Fire Dog and Smokey the Bear. The firemen also provide educational fire prevention programs to the area elementary schools through the use of the Fire Safety House.



Crab Dip

Julie Hauser

2 - 8 oz. pkg. cream cheese, softened
2 - 6 oz. cans crabmeat, drained well
1/2 C. shredded Parmesan cheese
1/4 C. chopped green onions
2 Tbsp. white wine (optional)
2 tsp. horseradish
1/4 tsp. hot pepper sauce

Mix together. Bake at 350 degrees for 25 to 30 minutes.

Appetizers & Beverages



Crabmeat Hors d'oeuvre

Julie Hauser

8 oz. soft cream cheese
1 - 6 oz. can crabmeat, drained
1/2 onion, diced
2 Tbsp. milk
2 tsp. lemon juice
1 - 9 inch pie crust
1/2 C. sliced almonds

Stir together. Place in pie crust. Bake at 350 degrees for 15 minutes.

Helping of History...
In the Statistical Table for 1859, Archer Lodge Missionary Baptist Church had 44 members: 40 white members and 4 black members.



Cream Cheese Ball

Virginia Jones

2 - 8 oz. pkgs. cream cheese, softened
1 - 8 oz. can crushed pineapple;
drained
1/4 C. finely chopped bell pepper
2 Tbsp. finely chopped onion
8 maraschino cherries

Let cream cheese come to room temperature, but not too soft. Let pineapple drain well. Add all ingredients together and mix well. Form into a ball and roll in finely chopped pecans.

Helping of History...
*On November 28,
1881 Elias G. Barnes
deeded to the Archer
Lodge Missionary
Baptist Church the
property which is the
site of the present
building, White Oak
Baptist Church.*

Creamy Yogurt Fruit Dip

Janice Smith

1 – 8 oz. pkg. light cream cheese (Neufchatel), softened
1 - 6 oz. container orange yogurt
1/2 C. orange marmalade
1/8 tsp. ground nutmeg
2 Tbsp. pecans, coarsely chopped
Shredded orange peel
Variety of sliced fruits for dippers:
apples, pears, strawberries,
cantaloupe, honeydew melon and
pineapple

Beat cream cheese in med. bowl with electric mixer on med. speed until creamy. Beat in yogurt, marmalade, and nutmeg until smooth. Serve immediately or cover and refrigerate for 30 min. to blend flavors. Spoon into serving bowl. Top with pecans, orange peel, and, if desired, additional nutmeg. Serve with fruit.

Appetizers & Beverages



*Long time members of
White Oak Church Arlis
and Etta Andrews.*





Cucumber Spread

Sybol Daniel

1 - 8 oz. cream cheese, softened
1 med. cucumber
1 Tbsp. finely chopped onion
(can use green onion)
1/2 tsp. dill weed
Salt and pepper to taste

Finely chop cucumber, sprinkle with salt and let drain for about 10 minutes. Place in a double paper towel and squeeze out excess moisture. This is to keep spread from becoming weepy.

Place cream cheese in a small container. Add cucumber, onion, dill weed, and salt and pepper to taste. Mix well and refrigerate to blend flavors. Serve with favorite crackers. I prefer rice crackers, but they are difficult to find.

Nedra Richardson and Bertie Godwin (L) and Maudie Thompson (R) enjoy a meal in the church fellowship hall along with other ladies of the church.



Dill Weed Dip

Carolyn Driver

2/3 C. sour cream
2/3 C. mayonnaise
1 Tbsp. parsley flakes
1 Tbsp. onion flakes
1 tsp. dill weed
1 tsp. seasoned salt
1 tsp. Accent

Mix together. Makes a great dip for raw vegetables.

Appetizers & Beverages



Helping of History...
*Beginning October
1883, the name
White Oak Baptist
Church appeared in
the Statistical Tables
in the space formerly
used for Archer Lodge
Baptist Church. The
white oak trees grow-
ing on the church lot
furnished the idea for
the new name.*



Egg Rolls

Sybol Daniel

1/2 lb. fresh shrimp, peeled and deveined
1 clove garlic
1 tsp. sugar
6 C. shredded Napa (Chinese) cabbage*
1 C. shredded carrots
2 C. fresh bean sprouts
1/2 C. sliced water chestnuts
2 Tbsp. soy sauce
Egg roll wrappers

*Green cabbage can be used, but it is not as good.

Saute' shrimp with minced garlic in a little oil. Add cabbage, carrots, bean sprouts and water chestnuts. Cook until soft, but not limp. Add sugar and soy sauce, stir. Pour in a colander and drain. Cool. Follow directions for filling on wrapper package. Fry in hot peanut oil until brown. Drain. Serve with sweet and sour sauce. (Recipe follows.)

Sweet and Sour Sauce

3 Tbsp. vinegar
1/2 C. orange juice
1/2 C. brown sugar
1 Tbsp. corn starch
1 tsp. salt

Combine ingredients in a small saucepan. Bring to a boil, stirring constantly. Simmer for 5 minutes.

Appetizers & Beverages



Fiesta Shrimp Dip

Judy Kittredge

2 cans (4 1/4 oz. each) shrimp, rinsed and drained or 1 - 10 oz. pkg. of frozen cooked shrimp
1 - 3 oz. pkg. cream cheese, softened
1/2 C. Thousand Island dressing
1/4 C. mayonnaise
1/3 C. picante sauce
2 Tbsp. grated onion
1 tsp. horseradish
2 Tbsp. thinly sliced green onion tops

Finely chop shrimp, reserving a few whole shrimp for garnish. Combine chopped shrimp with remaining ingredients, except green onion. Mix well. Garnish with green onion and reserved shrimp. Chill and serve with crackers or chips.



Hot Beef-Mushroom Appetizer

Sue Mann

2 med. onions, chopped
1/4 C. butter
8 oz. pkg. cream cheese, softened
1/2 lb. fresh mushrooms, chopped
4 1/2 oz. dried beef (rinse, then chop)
1/2 tsp. Worcestershire sauce
1/4 tsp. garlic powder
Crackers (Triscuits and Melba rounds
are good choices.)

Helping of History...
There are still four generations of Elias G. Barnes descendants living in the Archer Lodge area and affiliated with White Oak Baptist Church. Two of the oldest living grandchildren are Clarice Barnes and Nellie Barnes Mulhollem. Two of the older great-grandchildren are Janice Smith and Mike Mulhollem. Will and Ally Edwards are two of the younger great-great grandchildren. Dylan Mulhollem is the youngest great-great grandchild.

Saute' onions in butter until softened. Stir in cream cheese until smooth. Add mushrooms, beef, Worcestershire sauce and garlic powder. Mix well. Spoon into 9" pie plate. Bake at 375 degrees for 15-20 minutes. Serve warm.

Mexican Bean Dip

Terry Boykin

Rhonda Castleberry

Sherry House

Appetizers & Beverages



1 – 16 oz. can refried beans

1 lb. hamburger

1 pkg. taco seasoning mix

16 oz. sour cream

16 oz. picante sauce, med.

2 cups shredded cheese, sharp

1 -12 oz. jar of sliced jalapenos

Lg. bag of tortilla chips

Brown and drain beef. Add taco seasoning (no water added). Layer ingredients in a 9 x 11 Pyrex dish. First beans, then seasoned hamburger, sour cream, picante sauce, cheese, and then place 16-20 jalapenos on top and sprinkle a little juice from the jalapenos to make it hotter. Bake at 350 until the cheese melts. Serve with tortilla chips.

White Oak prepares the future generation of leaders for our church.





Mini Sausage Quiches

Doris Farmer

- 3/4 C. fully cooked sausage (or ham)
- 1/2 C. shredded cheese
- 1/2 C. chopped olives (optional)
- 3 eggs, beaten
- 1 C. half and half (or milk)
- 1/4 C. margarine, melted
- 3 drops hot pepper sauce
- 1/2 C. biscuit baking mix
- 2 Tbsp. grated Parmesan cheese
- 1/2 tsp. ground mustard

In a bowl, combine sausage, cheese and olives. Divide among 12 greased muffin pans. In mixing bowl, combine remaining ingredients just until blended. Pour over sausage mixture. Bake at 375 degrees for 20 to 25 minutes. Let stand 5 minutes before serving. Cook in mini-muffin pans for 10-12 min.

Party Cheese Ball

Janice Smith

2 - 8 oz. pkg. cream cheese, softened
2 C. shredded sharp cheese
1 Tbsp. pimento, chopped
1 Tbsp. green pepper, chopped
1 Tbsp. onion, finely chopped
1 Tbsp. Worcestershire sauce
1 tsp. lemon juice
1/4 tsp. garlic powder
Dash of cayenne
Dash of salt
Finely chopped pecans

Combine softened cream cheese and cheddar cheese, mixing until well blended. Add pimento, green pepper, onion, Worcestershire sauce, lemon juice and seasonings; mix well. Chill. Shape into a ball; roll in chopped pecans. Press a candied cherry in the top to make it look pretty.

Appetizers & Beverages





Salsa Dip

Donna Parrish

- 1 lb. hamburger, browned
- 1 lb. light Velveeta cheese
- 1- 16 oz. jar med. or mild salsa
- 1 can mushroom soup

Brown hamburger and drain. Cut cheese into cubes and melt. Add rest of the ingredients and cook in a crockpot. Great for parties, served with tortilla chips.

Sausage Balls

Ann Jones

- 4 C. Bisquick
- 1 lb. hot ground sausage
- ½ lb. sharp cheddar cheese, grated
- 1 C. water
- Paprika (optional)

Mix ingredients thoroughly. Roll into balls. (Dust tops with paprika.) Bake at 375 degrees for 15-20 min. Makes approx. 5 doz. May be frozen. Thaw 15-20 min. before heating in oven.

Sausage Dip

Effie Richardson

1 lb. sausage
8 oz. cream cheese
1 – 10 oz. can Rotel diced tomatoes
and green chilies

Cook the sausage and drain. Add cream cheese until melted. Stir in Rotel tomatoes and green chilies. Serve warm with your favorite chips.

Appetizers & Beverages



Sausage Muffins

Phyllis Creech

1 lb. hot sausage
8 oz. Cheez Whiz
1 pkg. Pepperidge Farm English
Muffins (split)

Brown sausage. Crumble and drain well. Mix Cheez Whiz into sausage. Place this mixture on split muffins. Place on cookie sheet for freezing. After muffins are frozen, drop into freezer bag until ready to use. Cook at 350 degrees for 15-20 min. Delicious for breakfast or cut into small pieces and use as an hors d'oeuvre.

***Helpful Hint...***

I do not use the onions, but I use shredded cheese instead. This recipe is great at holiday time because the dough can be done ahead of time and all it takes is cooking for 15 minutes after you slice the rolls.

Sausage Twirls

Natalie Norris

1 pkg. regular flavor Jimmy Dean pork sausage

2 C. biscuit mix

1/2 C. milk

1/2 C. butter or margarine, melted

1/2 C. green onions, finely chopped

Stir biscuit mix, milk, and butter in a large bowl until blended. Refrigerate for 30 min. Divide in 2 equal portions; roll each on waxed paper to a 1/8" thick rectangle (about 10" x 7").

Spread half the sausage evenly over dough and top with half the onions. Roll lengthwise into a log. Repeat with the remaining ingredients. Wrap logs. Freeze about 1 hour until very firm.

Preheat oven to 400 degrees. Cut each log in 24 slices. Bake on non-stick baking sheets 15 minutes or until golden brown. Logs may be prepared ahead and frozen until ready to bake. Thaw until just soft enough to slice. Bake as directed.

Spinach Dip

Connie Mulhollem

1 – 9 oz. box chopped spinach
1 C. sour cream
1 C. mayonnaise
1 box Knorr's Vegetable Soup mix
1 sm. chopped onion

Thaw spinach and drain well. Mix all ingredients. Refrigerate several hours. Serve with Frito Scoops.

Appetizers & Beverages



Swiss Sandwich Puffs

Jane Peacock

1/2 C. mayonnaise
1/4 C. onion, diced
2 Tbsp. snipped parsley
Sliced Swiss cheese

Spread mayonnaise, onion and parsley on 32 toasted tiny rye bread slices. Top with 1/4 slice Swiss cheese. Broil 2-3 minutes. Serve on warm tray.



Tex-Mex Dip

Cortney Driver

- 1 lb. hamburger
- 1 pkg. taco seasoning mix
- 1 – 16 oz. jar picante sauce (mild)
- 1 pkg. pizza cheese

Brown and drain hamburger. Add taco seasoning mix and picante sauce. Top with pizza cheese. Pour into Pyrex dish. Heat in 350 degree oven for 15 minutes until dip is hot and bubbly. Serve with tortilla chips.

Tomato Salsa

Sue Mann

- 2 - 14.5 oz. cans diced tomatoes, undrained
- 1 - 16 oz. can crushed tomatoes, undrained
- 1 - 4.5 oz. can chopped green chilies, undrained
- 1 med. onion, chopped
- 2 lg. jalapeno peppers, chopped
- 2 cloves garlic, minced
- 1/2 C. chopped fresh cilantro
- 1 Tbsp. sugar
- 2 Tbsp. lime juice

Combine all ingredients. Refrigerate overnight. Store in refrigerator up to three days in an airtight container.
Yield: 7 cups.

Otis and Doris Barham



2n gratitude to a family who loved to cook, eat and share their food with others:

For Mama Wall's (Viola Wall)
Chocolate Cake

For Sister's (Emma Wall)
Potato Salad

For Reta's (Reta Barham)
Spaghetti

For Mama Barham's (Doris Barham)
Biscuits

For Otis' (Otis Barham)
Brunswick Stew

Thank you,

All of the Family of Jane and Ronald



Agnes Wall Barnes

Born September 25, 1898 to Jesse and Celia Wall, Agnes Wall Barnes held one thing above all else throughout her life. That was the value of the home and the family. It is not surprising then, that her grandchildren held a special place in her heart. Equally strong was their love and affection for her, and the special role she played in their lives and in the formation of the strong sense of family that each carries within them.

In addition to the general qualities which she shared and passed down to them through her only son and their father, Jimmie Dykes Barnes, each of her grandchildren, Jeff and Jim Barnes, and Jan Barnes Smith, have specific memories which they hold within their hearts:

Jeff Barnes

Having Mama Agnes live next door, I have a lot of fond memories of spending my after-school hours on her back porch. Even so, I would be hard pressed to find anything else that stands out in my mind about my grandmother more than her food, specifically her chicken & rice and apple jacks. I can still taste them today as well as if they were sitting in front of me.

Jan Barnes Smith

As a little girl, I always admired all of my grandmother's pretty jewelry, and she was kind enough to let me wear it without worrying what might happen to it. In monetary terms, it may not have been that valuable, but because it was hers it was priceless to me, as are the memories

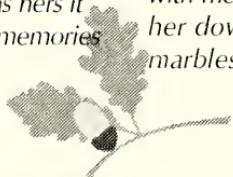


Agnes Barnes
September 1898 - March 1977

of the many hours we spent sharing special talks. Even now my family lives in that very house, and even beyond the walls and the furniture, I find enormous satisfaction being surrounded by the many wonderful memories created there.

Jim Barnes

Being the youngest grandchild, it was often difficult for me to find someone to do all the things I wanted to do, like going fishing and playing marbles. But when there was no one else, I knew I could always count on Mama Agnes to grab a fishing pole and head to the pond with me. And I'll never forget the sight of her down on the ground shooting marbles.



Tortilla Appetizer

Jan Smith

10 (6-8 in.) flour tortillas
1 - 8 oz. pkg. cream cheese, softened
 $\frac{1}{2}$ C. sour cream
1 - 4.25 can diced green chilies
 $\frac{1}{2}$ C. sliced green onion (I use less.)
1 Tbsp. minced jalapeno peppers
Salt and pepper to taste
Salsa for dipping

In a medium bowl, combine softened cream cheese and sour cream. Mix well, stir in green chilies, onion, jalapenos, salt and pepper. Spread tortilla with about $\frac{1}{4}$ C. of cream cheese mixture, top with another tortilla and continue until you have 4 or 5 in a stack. Wrap in plastic wrap and refrigerate for at least 1 hour. Cut each stack into 10 wedges (or whatever size you like). Serve with a bowl of salsa for dipping.

Appetizers & Beverages





Vegetable Squares

Carolyn Driver

1 - 8 oz. pkg. cream cheese, softened
1 pkg. Ranch dressing
1 C. mayonnaise
1 lg. plus 1 can sm. crescent rolls
8 oz. shredded cheddar cheese
Raw vegetables: bell peppers,
tomatoes, cucumbers, broccoli,
celery, etc. - cut in small pieces

Spread rolls on cookie sheet like a pizza dough and bake at 350 degrees until brown. Mix cream cheese, dressing, and mayonnaise together. Spread mixture over cooled rolls and top with vegetables and cheese. Place in refrigerator until ready to serve.

Banana Punch

Mary Lou Gordon

6 bananas, pureed in the blender
2 - 12 oz. frozen orange juice
1 - 12 oz. frozen lemonade
1 lg. can pineapple juice
4 C. sugar
6 C. water
2 – 3 liters of ginger ale

Mix and freeze all ingredients together, except ginger ale. When partially thawed, use 2 1/2 to 3 liter bottles of ginger ale.

Hot Spiced Cider

Jane Peacock

2 qts. apple cider or apple juice

4 cinnamon sticks

16 whole allspice

16 whole cloves

2 Tbsp. brown sugar

2 lemons, sliced

2 oranges, sliced

Combine all ingredients and heat, uncovered, 15 minutes or until hot. Stir and remove spices.

Appetizers & Beverages



Lime Sherbet Punch

Janice Smith

Scoop 1 qt. lime sherbet into punch bowl. Add 2 qt. ginger ale. Ladle into serving cups. Serves 25 to 30 (4 oz.) servings.

Helping of History...

The first reference to a Sunday School was in 1883 with A.J. Nowell as superintendent. The Sunday School had 4 teachers and 50 pupils.



Mock Champagne Punch

Pattie Barber

- 1 part apple juice
- 1 part white grape juice
- 3 parts ginger ale

Chill juices and ginger ale. Mix the above ingredients just before serving so that the ginger ale does not go flat. To make ice rings, freeze extra apple and grape juice. Float thin slices of lemons, limes, oranges or strawberries for color.

Spicy Wassail

Mary Lou Barnes

- 2 - 32 oz. jars cranberry juice cocktail
- 2 C. water
- 1 - 6 oz. can frozen pineapple-orange or orange juice concentrate, thawed
- Stick cinnamon
- 3 whole cloves

In a large kettle, combine cranberry juice, water, pineapple-orange juice concentrate, stick cinnamon and cloves. (Use cinnamon according to your taste.) Bring to boil, reduce heat, cover and simmer for 10 minutes. Remove cinnamon and cloves. Serve in cups with orange slices and stick cinnamon.

Helpful Hint...

Very good to serve during the holidays. The aroma of cinnamon and cloves will fill your home.

Wedding Punch

Nancy Futral

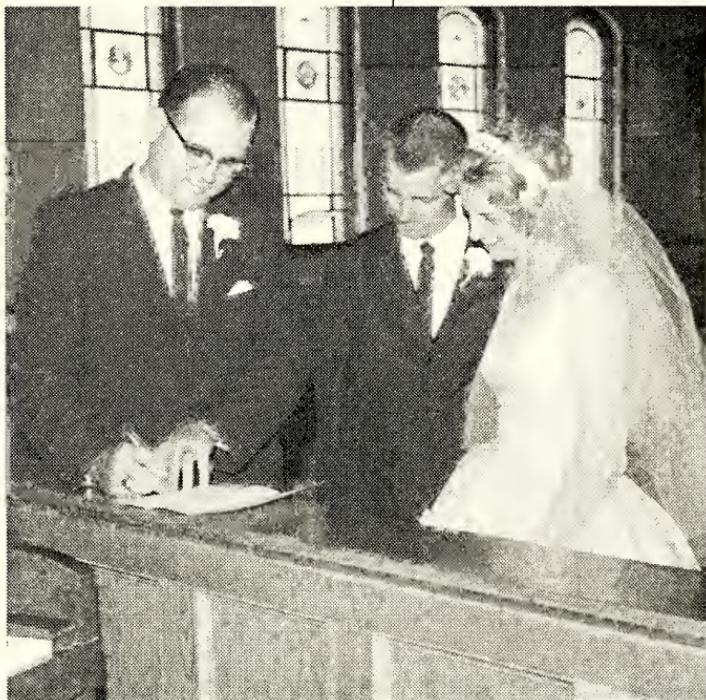
2 C. sugar
2 1/2 C. water
3 sm. cans frozen lemonade
(undiluted)
1 - 48 oz. can pineapple juice
1 oz. almond flavoring
1 – 2 bottles ginger ale

Boil sugar and water for 5 min. Add lemonade, pineapple juice, and almond flavoring. Mix and freeze. When ready to serve, add 1 to 2 bottles of ginger ale. Allow 2 hrs. thawing time.

Appetizers & Beverages



Sybol and Joe Daniel (R) on their wedding day at White Oak Church with Reverend Guy Futral (L).





The Cookbook Committee held a Taste Fair to raise money for printing of this cookbook. They used recipes from the cookbook for the menu.

Tasty Tidbits from the Taste Fair

Roast soooo tender and good! Rotel Chicken!

Beef Stroganoff! Salads! Veg's great!

Desserts!!! Everything tasted delicious. Just waiting for the book. God bless each of you that have given your time and talent for this.

Thanks a million.

Effie and Benny Richardson

You planned for movement of the people well.

Jane Pace

*If you left hungry, it was your own fault.
Outstanding.*

Larry Crane

*Best dinner in the county - you can't beat
Archer Lodge cooking!*

Terry Boykin

Good Food Good eats Good Fellowship

The Sauls

*I thought it was a very good idea and the food
was great! Thanks for having me!*

Donna Narron

Soups and Salads



The Covered Bridge

Drawing by Artist Gail O'Neil

This covered bridge was located on what is now Covered Bridge Road between Clayton and Archer Lodge. The bridge connected the people of the Archer Lodge Community to the Town of Clayton as well as Garner, Raleigh and points beyond. It was demolished in the early 40's but the original stone supports for the bridge were only replaced in the mid-80's when the present bridge was erected.

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Angel Broth

Ruby Brown

2 potatoes, peeled and cut into pieces
2 sm. onions, chopped
2 carrots, peeled and chopped
2 C. chicken broth or bouillon
1½ C. milk
2 tsp. parsley
Salt and pepper to taste

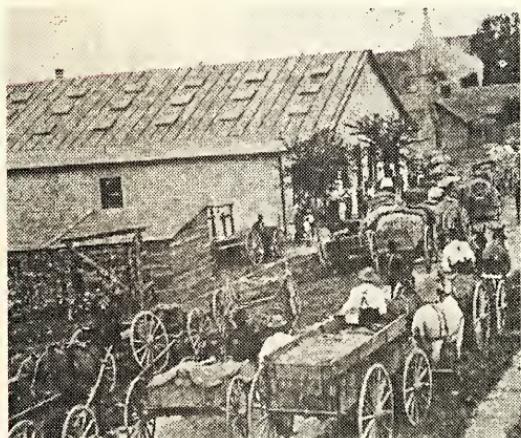
Cook potatoes, onions and carrots in broth until tender. Blend in blender until smooth. Stir in milk, then parsley, salt and pepper. Reheat and serve hot.

Soups & Salads



Helping of History...

In 1903, the Raleigh Association minutes reflected a resolve to "recommend the lines bounding the territory of Johnston County as the general boundary lines" of a proposed new association. The proposal was due to the "great number of churches now composing the Raleigh Association, and the further difficulty of assembling their representatives for associational purposes on account of the vastness of the territory" over which it was spread.



Tobacco Market in Clayton.



Baked Potato Soup

Janice Smith

2 lg. baked potatoes or 4 med. baked potatoes
½ C. chopped onions (level measure)
½ C. chopped celery (level measure)
3 Tbsp. flour
3 Tbsp. margarine, divided
4 C. milk
1 tsp. salt
Black pepper

Bake potatoes in microwave, cool and peel. Cut into $\frac{3}{4}$ inch pieces. Saute' $\frac{1}{2}$ C. onion and $\frac{1}{2}$ C. celery in margarine. Measure onion and celery accurately so this flavor will not be too strong. Place onion and celery in a large sauce pan. Add 4 C. milk and heat until almost boiling. In a small sauce pan add 2 Tbsp. margarine to 3 Tbsp. flour and heat until well blended. Add to milk mixture. Heat until slightly thickened. Add potatoes and cook until well-heated. Top with cheddar cheese, bacon bits, sour cream and chives. Yield: 5 servings.

Chicken and Rice Soup

Tracy Farmer

1 stick butter
1 chopped onion
3 C. instant rice
2 to 3 C. cooked chicken
1 to 2 C. water
Salt and pepper to taste

Boil the chicken and cut up into small pieces. Saute' the onions in butter. Use the broth from cooking the chicken; add the cut up chicken, the butter, onions and rice. Add 1 to 2 C. more water according to how you like your soup. Add the salt and pepper to taste. Allow to cook on low for 45 min. If you like a lot of rice, use the full 3 C. If you like more broth, use 1 ½ C. rice.

Soups & Salads



Helping of History...

The churches which desired to enter into the new association met in Smithfield on October 30, 1903. On Friday, November 27, 1903, representatives from the churches met at Selma Baptist Church for the purpose of organizing the new association. White Oak was one of 30 churches represented.

The messengers were N. E. Jeffreys and R. H. Biggs. The pastor was the Reverend A. A. Pippin. The membership of the church was 83. The value of the church property was listed at \$450.00. The church had a seating capacity of 450.



Clam Chowder

Ruby Batchelor

2 sticks margarine
1 1/2 C. flour
2 C. onions, diced
2 C. celery, diced
2 C. cooked potatoes, cubed
1 can chopped clams
1 can clam juice
4 C. hot milk
2 tsp. salt
Pepper to taste
Pinch thyme, powdered
Dash of cayenne pepper

Saute' celery and onions in margarine until medium brown. Add flour and mix until smooth. Add boiling milk and boiling clam juice and chopped clams. Simmer for about 10 minutes. Add pepper, salt, cayenne pepper and thyme. Add cooked cubed potatoes.

Frogmore Stew

Ruby Brown

Soups & Salads



3 Tbsp. Old Bay Seasoning
3 Tbsp. salt
1 ½ gal. water
2 lbs. hot smoked sausage, cut into
 2 inch pieces
12 ears of corn, broken
4 lbs. fresh shrimp

In large stock pot add water, Old Bay Seasoning and salt. Bring to a boil. Add the sausage and boil uncovered for 5 minutes. Add the corn and cook 5 minutes. Add the shrimp and cook 3 minutes. Do not wait for the liquid to come to a boil when timing corn and shrimp. Drain immediately and serve.

The Cotton Gin located at
Archer Lodge.





Lentil Stew (Low Fat)

Janice Smith

1 C. lentils
3 1/2 C. chicken broth
1 - 14 1/2 oz. can of peeled Italian tomatoes, cut up
1 C. chopped, peeled potatoes
1/2 C. chopped carrots
1/2 C. chopped celery
1/2 C. chopped onion
2 Tbsp. fresh parsley or 1 Tbsp. dried
1 Tbsp. dried basil
1 garlic clove, minced
Dash of pepper

Rinse and drain lentils. Combine all ingredients. Bring to a boil. Reduce heat. Simmer for 45 minutes or until the vegetables are tender.

Magic Minestrone Soup

Pattie Barber

Soups & Salads



2 cloves garlic, minced
1 C. chopped onions
1 C. chopped celery
1 tsp. thyme
1 Tbsp. olive oil
2 - 14 1/2 oz. cans of chicken broth
3 carrots, diced
1 - 14 1/2 oz. can diced tomatoes
1 lb. zucchini, cut in 1/2" slices
1/4 lb. green beans, cut in 1" pieces
3 C. water
1 tsp. salt
1 C. quick-cook barley or 2 C. cooked rice
1 - 15 oz. can white beans, cannelloni
8 C. spinach leaves

Saute' garlic, onion, celery and thyme with olive oil until soft and clear, about 2 min. Add broth, carrots, tomatoes, zucchini and green beans. Bring to a boil and add barley. Reduce heat and simmer about 15 min. Stir in white beans and spinach. Cook 5 more minutes. Makes 12 cups.



Mary's Potato Soup

Mary Maybee

5 lbs. potatoes (I use baking potatoes.)
3 med. onions, chopped
1 stick margarine
Milk to consistency you desire
Salt and pepper to taste

Peel and chop onions. Simmer in a pot because they take longer to cook than the potatoes. Peel and slice potatoes. Cook until soft. Drain water off potatoes and onions and put together in potato pot. Add the margarine. Mix with electric mixer until well-blended and then add milk. Pour in crock pot and continue to heat until serving time. It is better fresh, but leftovers are always welcome.

Meatless Vegetable Soup

Annie Ruth O'Neal

Soups & Salads



2 C. fresh or frozen corn
2 C. butterbeans
2 C. garden or English peas
3 C. diced Irish potatoes
1/2 to 1 C. chopped celery (optional)
1 qt. home canned tomatoes or 2
(14 or 15 oz.) cans
1 lg. onion, chopped
1 - 8 oz. can tomato sauce
2 Tbsp. ketchup
Salt and pepper to taste

Mix potatoes, butterbeans, garden peas, onion, corn and celery. Add enough water to cover. Cook together for about 15 - 20 min. Stir often to keep from sticking. Continue to cook while adding the following ingredients:

1 - 15 oz. can creamed corn
1/4 stick margarine or butter
1 - 15 oz. can chicken broth
2 Tbsp. fatback or bacon drippings
Optional: May use 1 sm. ham hock that has been boiled tender instead of drippings.

Add the 1 qt. of tomatoes, onion, tomato sauce and 2 Tbsp. ketchup, salt and pepper to taste. Continue to cook for another hour or two at a slow boil. Makes approximately 6 qts.



Potato Soup

Mary Lou Barnes

- 3 lg. baking potatoes, diced
- 1 or 2 small to medium onions, diced
- 2 Tbsp. butter
- Salt and pepper to taste
- 3 C. chicken broth
- 1 lg. can of Carnation milk, fat free
- $\frac{1}{2}$ C. water

Cook diced potatoes and onions in chicken broth until soft. Puree the potato and onion mixture in a blender until smooth. Return mixture to pot, adding butter and one can Carnation milk and about $\frac{1}{2}$ cup water. Simmer on low heat for about 15 minutes.
Very good winter dish.

Jimmie Dykes Barnes and Mary Lou Edwards Barnes



Both possessing deep roots in Archer Lodge, Jimmie Dykes Barnes and Mary Lou Edwards began their life together in 1951. In the years since, they have almost constantly been steadfastly involved in the community of Archer Lodge and in White Oak Baptist Church. Jimmie Dykes served for many years as Chief of Archer Lodge Volunteer Fire Department. A love for the outdoors has led him to devote many hours to fishing, hunting, and spending time on his farm and at Lake Wendell with his children and grandchildren.

A reflection of her dedication to Archer Lodge, Mary Lou was elected the community's first "mayor" in the early 1980's. Her contributions to White Oak have been equally substantial. It has often been said that if there

is a church group or committee that is getting something accomplished, Mary Lou Barnes is likely a part of it. She enjoys quilting and, of course, cooking, a talent for which she is widely regarded. She is famous for her "warm pound cakes."

Exceeding their passion for Archer Lodge is their dedication to family. They are the proud parents of three red-headed children, all of whom inherited their parents' community-oriented mindsets.

Every Sunday evening at the Barnes' is family time, when all the children and grandchildren gather. It is during these times that Jimmie Dykes and Mary Lou believe the wisdom of past generations is passed down, and hours upon hours of special memories are created that will warm the hearts of family members for many years to come.



Magdalene Richardson Barnes



*Kathy Lynn
Creech*



*Born: December 29, 1916
Parents: Alonza and Ida Castleberry
Richardson*

*Married to Edgar Harlene Barnes.
Born to this union were three children:
Phyllis Creech, Phillip and
George Barnes.*

*Five grandchildren: Kathy and Joe
Creech, Jr., Anthony (Pete), Mike and
Steven Barnes.*

It was a gift from God to have you as our mother and grandmother. Kindness flowed from your heart. We will always remember the wonderful times we had together, especially as you played the piano. Life with you continues in our hearts. The love of God, family, and friends is what makes life dear and beautiful.

We miss you,
Your family

Born August 29, 1956 to Joe and Phyllis Barnes Creech, brother Joe G. Creech, Jr., educated in the Garner schools, and East Carolina University.

Kathy was full of life and energy. She wore a constant smile and had an enormous zest for life. She enjoyed her many friends and loved ones.

This was all taken from her in an automobile accident in Florida on July 21, 1979. She now lives in a nursing home where she requires around-the-clock skilled care. We visit and watch over her care, amazed at her strength and strong will to live. We thank God for Kathy and for the years she has been with us, especially when we could communicate. Through these difficult years, our family has been blessed with love and support.



Pumpkin Soup

Phyllis Creech

Soups & Salads



2 Tbsp. butter
1 medium onion, diced
2 stalks celery, diced
1 carrot, sliced
2 Tbsp. flour
1 C. pumpkin
3 C. chicken broth
½ tsp. salt
1/8 tsp. white pepper

Melt butter in soup pot. Sauté' onions, add celery and carrots. Cook one minute. Remove from burner and blend in flour. Add pumpkin. Gradually add broth and other seasonings. Bring to boil uncovered, then cover and simmer slowly for 30 min. Cool. Puree in blender. Serve hot or cold or freeze for later use.



Helping of History...

A more modern church building was constructed on the building site in 1910.



Quannah's Chili

Louisa Hall

- 5 lbs. hamburger, browned and drained
- 1 lg. can stewed tomatoes
- 1 lg. can tomato sauce
- 1 can pinto beans
- 3 Tbsp. chili powder
- 3 Tbsp. cayenne pepper
- 3 Tbsp. salt
- 3 Tbsp. pepper
- 1/4 C. vinegar

Use 5 quart slow cooker. Mix all ingredients. Cook slow and long.
Have fire hose handy!

Taco Soup

Angie Taylor

- 2 - 15 oz. cans niblet corn
- 1 - 15 oz. can mild chili beans
- 2 - 15 oz. cans kidney beans
- 2 - 15 oz. cans of chilis
- 2 - 15 oz. cans of diced tomatoes
- 1 reg. pkg. taco seasoning
- 1 reg. pkg. ranch dressing mix
- 1 lb. hamburger

Cook hamburger and drain. Add all ingredients and simmer.

Vegetable Beef Soup

Julie Troxler

Soups & Salads



- 1 lb. hamburger
- 2 - 15 oz. cans diced tomatoes
- 2 to 3 cups water
- 1 bag Bird's Eye mixed vegetables
(green beans, carrots, corn and
peas)
- 5 cubes beef bouillon
- 1 Tbsp. (or less) sugar, garlic powder,
onion powder, onion salt, garlic
salt, celery salt and pepper
- 2 diced potatoes

Brown hamburger meat (can add
diced onion if preferred, drain). Mix
all ingredients in crock pot. Let cook
on low 4 - 6 hours or on high 2 - 3
hours. Enjoy with a grilled cheese
sandwich.



"Ain't Nuthing to it Slaw"

Natalie Norris

1 bag of "Fresh Express 3 - Color Deli Cole Slaw"
Salt and pepper
6 to 7 packets of Splenda
1 ½ Tbsp. vinegar
½ to ¾ C. Duke's mayonnaise

Dump one bag of slaw into a large bowl. Sprinkle salt and pepper on top. Add Splenda and vinegar, then mix thoroughly. Add Duke's mayonnaise and stir until well mixed. You can alter the amounts of each ingredient to your desired taste. (I find my cole slaw in the fresh fruits and vegetable section where they have the cut up bags of lettuce.)

Helping of History...

The Johnston Baptist Association met at White Oak Baptist Church on November 9 - 11, 1910. Jesse Wall and J.W. Barnes were delegates. The Rev. T. H. King preached, after which three deacons of White Oak Church were ordained.

Ambrosia

Bev Musselwhite

3 - 15 oz. cans chunky fruit cocktail,
drained
1 - 11 oz. mandarin oranges, drained
1 C. mini marshmallows
1 C. flaked coconut
2 bananas, thinly sliced
2/3 C. evaporated milk
1 C. strawberries

Combine fruit cocktail, oranges,
marshmallows, coconut, bananas and
evaporated milk in large bowl. Let
chill 30 minutes. Stir in strawberries
before serving. Serves 6.

Soups & Salads





Blueberry Gelatin Salad

Shirley Weaver

2 - 3 oz. boxes blackberry jello
1 - 20 oz. can crushed pineapple
2 heaping cups fresh blueberries

Mix jello according to directions on box minus 1 cup of water. Add can of crushed pineapple with juice. Pour into a 9 x 13 inch casserole dish and let thicken slightly in refrigerator, then add 2 cups blueberries. Place back into refrigerator and let congeal.

Topping:

1 - 8 oz. pkg. cream cheese, softened
1 lg. container Cool Whip
1 C. chopped pecans

Mix cream cheese and Cool Whip together. Spread on top of congealed mixture. Sprinkle with chopped pecans.

Blueberry Salad

In Memory of Maxie Wall

Soups & Salads



- 2 - 3 oz. pkg. grape jello
- 1 - 20 oz. can crushed pineapple,
drained
- 1 can blueberry pie filling
- 2 C. boiling water

Mix jello with hot water, stir until dissolved. To this mixture add pineapple and blueberry pie filling. Congeal in refrigerator.

Topping:

- 1 - 8 oz. cream cheese, room temperature
- 1/2 C. sour cream
- 1/2 C. sugar
- 1 tsp. vanilla
- 1/2 C. chopped nuts

Mix cream cheese, sour cream, sugar and vanilla. Spread over salad and sprinkle top with the chopped nuts. Keep refrigerated until ready to serve.



Broccoli Salad

Phyllis Creech

2 lb. bunches broccoli
½ C. chopped red onion
6 strips cooked bacon, crumbled
1 C. chopped pecans
½ C. golden raisins

Dressing:

1 C. mayonnaise
1 C. sugar
1 Tbsp. vinegar

Mix dressing and fold into the above ingredients. This salad is better given time for the flavors to blend well.

Members of White Oak WMU pose on steps of the old church.



Broccoli Salad

Sybol Daniel

2 lg. heads broccoli (about 2 lbs.)
8 slices bacon, cooked and crumbled
 $\frac{1}{4}$ C. onion, finely chopped
 $\frac{1}{2}$ C. raisins
1 C. light mayonnaise
3 Tbsp. vinegar
 $\frac{1}{4}$ C. sugar

Trim off large leaves of broccoli.
Remove the tough ends of lower stalks
and wash broccoli thoroughly; cut the
flowerets and stems into bite-size
pieces. Place in large bowl. Add
onions and raisins. Combine last 3
ingredients, stirring well. Add dressing
to broccoli mixture and toss gently.
Cover and refrigerate 2 to 3 hours.
Add bacon before serving.

Soups & Salads



Cherry Fluff

Rebecca Murray

1 can cherry pie filling
1 - 20 oz. can crushed pineapple,
drained
1 - 12 oz. Container whipped topping
2 C. miniature marshmallows
1 can sweetened condensed milk
1 C. chopped nuts

Mix all ingredients together and store
in refrigerator for at least 24 hours.
Makes enough for at least 15 servings.

Helping of History...

*The Women's
Missionary Society,
now known as the
WMU, was first listed
in 1922. Mrs. Jessie
Williams was presi-
dent.*



Helping of History...

The Great Depression hit farm families very hard. Since this was a farm community, cash was not readily available. In the 1920's and 30's, big hearts still prevailed, and there was a willingness to share whatever anyone had. Sometimes during this period, when a revival was held or it was the holiday season, members of this church would "pound" the preacher and his family. This terminology meant that church members would share what they had produced on their farms with their preacher as a token of their love and appreciation.

Cherry Layered Salad

Brooke Mulhollem

- 1 - 16 oz can cherry pie filling
- 1 - 16 oz. can crushed pineapple (don't drain)
- 2 sm. pkgs. black cherry jello
- 2 C. boiling water
- 1 sm. pkg. instant vanilla pudding
- 1 C. milk
- 1 sm. Cool Whip
- Pecans, crushed

Dissolve the jello in boiling water. Add pineapple and pie filling and put into a 9 x 13 inch dish. Put in the refrigerator and jell completely. When the mixture is completely jelled, mix the pudding and milk well. Add Cool Whip to pudding. "Frost" the jello mixture. Sprinkle with nuts. Enjoy!

Chinese Salad Slaw

Vickie Renfrow

Soups & Salads



1 head Napa (Chinese) cabbage
5 green onions, sliced
2 pkgs. Ramen noodles (no seasoning)
 $\frac{1}{4}$ C. butter, melted
 $\frac{1}{2}$ C. sesame seeds
 $\frac{1}{4}$ to $\frac{1}{2}$ C. sliced almonds

Dressing:

$\frac{1}{2}$ C. salad oil
 $\frac{1}{2}$ C. vinegar, either red wine or
balsamic
 $\frac{1}{2}$ C. sugar
3 tsp. soy sauce

Mix chopped cabbage and onion.
Crush noodles in bag before opening.
Melt butter in skillet and add noodles.
Brown lightly - stirring so noodles
don't burn.

Add sesame seeds and almonds and
continue to brown to desired
brownness. Cool noodle mixture.
Refrigerate dressing which has been
mixed well. Chill cabbage and onion
mixture. Fifteen minutes before serv-
ing, add dressing to cabbage mixture.
Add browned noodle mix.



Colorful Corn Salad

Melanie Marlowe

- 2 pkgs. (10 oz. each) frozen corn, thawed
- 2 C. diced green pepper
- 2 C. diced sweet red pepper
- 2 C. diced celery
- 1 C. fresh parsley, minced
- 1 C. chopped green onion
- ½ C. parmesan cheese, shredded
- 2 tsp. ground cumin
- 1½ tsp. salt
- ¾ tsp. pepper
- ½ tsp. hot pepper sauce
- 1/8 tsp. cayenne pepper
- 3 Tbsp. olive or vegetable oil
- 2 garlic cloves, minced
- 6 Tbsp. lime juice

In a large bowl, combine the first 12 ingredients. In a microwave-safe dish, combine oil and garlic. Microwave, uncovered, on high for 1 minute. Cool. Whisk in lime juice. Pour over the corn mixture and toss to coat. Cover and refrigerate until ready to serve. Yield: 16-18 servings.



Congealed Strawberry Salad

Mary Lou Gordon

2 pkgs. (6 oz.) strawberry jello
2 C. frozen strawberries, thawed
1 C. chopped pecans
1 lg. can crushed pineapple
2 ripe bananas (mashed)

Mix jello with only 1½ C. hot water. Add pineapple with juice and strawberries with juice. Let stand in refrigerator until partially congealed. Add pecans and bananas. Pour into mold or container and congeal in refrigerator.

Crunchy Bacon Coleslaw

Rayonell Conyers

¾ C. Miracle Whip
1 tsp. sugar
4 C. shredded green cabbage
1 C. shredded red cabbage
½ C. chopped peanuts
4 slices cooked and crumbled bacon

Mix Miracle Whip and sugar in bowl, then add remaining ingredients and toss lightly.



Cucumber-Dill Pasta Salad

Janice Smith

3 C. cooked pasta
½ C. thinly sliced carrots
½ C. thinly sliced celery
1 C. broccoli florets, cooked until tender crisp
1 green onion, thinly sliced
¼ C. chopped onion
½ to ¾ cup bottled cucumber salad dressing
1 tsp. dill weed
Salt and pepper to taste

Combine all ingredients in a large bowl. Chill until serving time. Yields 4 to 6 servings.

Helping of History...
By 1940, White Oak Baptist Church had grown to 403 members. There was a real need for a much larger building. World War II halted strong efforts to start construction. Times were uncertain financially and many of the young men were called into military service.

Cucumber Salad

Jane Pace

1 C. sugar or ¾ C. Splenda
½ C. vinegar
1 tsp. salt
1 tsp. celery seed
1 tsp. fresh dill
2 C. cucumbers, sliced

Whisk above ingredients together, except cucumbers. Stir in 2 C. sliced cucumbers. Toss to coat. Cover and chill 2 hrs. Serve with slotted spoon.

Deli-Style Pasta Salad

Ruby Brown

- 1 - 16 oz. pkg. tricolor spiral pasta (cooked)
- 2 med. plum tomatoes, seeded and julienned
- 8 oz. salami, julienned
- 8 oz. provolone cheese, julienned
- 1 sm. red onion, thinly sliced and separated into rings
- 1 - 5 $\frac{3}{4}$ oz. jar stuffed olives, drained and sliced
- 1 - 2 $\frac{1}{4}$ oz. can sliced ripe olives, drained
- $\frac{1}{4}$ C. grated parmesan cheese
- 1 - 8 oz. bottle Italian salad dressing

Cook pasta according to pkg. directions, drain and rinse in cold water. In a large bowl, combine all ingredients. Add dressing and toss to coat. Cover and refrigerate overnight. Yield 12 servings.

Soups & Salads



Helpful Hint...

Julienning- to cut in thin strips.



Dirt Salad

Jennifer Stoneking

- 2 C. mandarin oranges, drained
- 2 C. pineapple tidbits, drained
- 2 C. green apples
- 2 C. miniature marshmallows
- 1 lg. bottle maraschino cherries halved
(Optional: May use 2 C. strawberries and 2 C. blueberries instead.)
- 1 -10 oz. frozen whipped topping, thawed
- 1 pkg. chocolate cookies, chopped

Drain all fruit. Fold in defrosted whipped topping. Pour into a child's small sand pail and top with a package of chocolate cookies that have been chopped in a blender. Use a plastic shovel for serving.

Egg Salad

Dara Edwards

Helpful Hint...

Makes great sandwiches for dorm lunches. I lived off them in college!

- 1 doz. eggs, boiled
- ½ to 2/3 C. Miracle Whip (for desired consistency)
- Salt and pepper to taste
- Chopped sweet pickles

Boil eggs. Peel and chop. Add salt and pepper. Add Miracle Whip and pickles. Blend together.



Frozen Slaw

In Memory of Frances Crane

1 med. cabbage, grated
1 carrot, grated
1 green pepper, chopped
1 tsp. salt

Dressing:

1 C. vinegar
 $\frac{1}{4}$ C. water
1 tsp. mustard seed
1 tsp. celery seed
2 C. sugar

Toss vegetables with salt. Mix dressing ingredients and boil for one minute. Cool to lukewarm. Squeeze moisture out of vegetables, cover with dressing, and chill to serve. This can be frozen.

Fruit Salad

Nancy Futral

1 - 15 oz. can fruit cocktail (drained)
1 sm. can crushed pineapple (drained)
1 C. miniature marshmallows
 $\frac{1}{2}$ C. sour cream

Mix and chill for several hours.



Fruit Salad

Johnnie Johnson

- 1 lg. can fruit cocktail, drained
- 1 can mandarin oranges, drained
- 1 sm. can pineapple chunks, drained
- $\frac{1}{2}$ C. pecans, chopped or halved
- 1 can or $\frac{1}{2}$ bag coconut
- 1 C. raisins
- 1 sm. jar maraschino cherries
- 1 C. sour cream
- 1 C. small marshmallows

Mix everything together except marshmallows and cherries the night before. Add marshmallows and cherries 1 - 2 hours before serving. Mix well.

Grandma Rowe's Potato Salad Dressing

Sharon Freeman

- 2/3 C. sugar
- 2 rounded Tbsp. plain flour
- 2/3 C. vinegar
- 1 to 2 Tbsp. prepared mustard
- 1 tsp. celery seed
- 1 Tbsp. margarine
- Mayonnaise or Miracle Whip

Cook sugar, flour, and vinegar until thick, stirring constantly. Remove from heat. Stir in remaining ingredients. Chill. To use, mix equal measure of mayonnaise or Miracle Whip.

Green Bean Salad

Debbie Hilliard

1 - 15 oz. can cut green beans
1 - 15 oz. can cut wax beans
1 - 15 oz. can kidney beans
1/2 C. diced onions
1/2 C. diced celery
1/2 C. chopped pimento
1/4 C. sliced green pepper
1/2 C. vinegar
1/2 C. sugar
1/3 C. oil
Salt and pepper to taste

Drain the beans. Combine all ingredients in a bowl and chill overnight to blend the flavors.

Soups & Salads



Helping of History...

In 1944, the present brick church building was started. Coye Blinson was chairman of the building program and served throughout the construction time. The old Sunday School rooms were sold to Millard Liles, and they were moved. The old sanctuary remained, and church services were still held there. However, Sunday School was held in the Archer Lodge School building until the new Sunday School rooms were completed. Then, the old sanctuary was moved away and the present sanctuary was started. Sunday School and church services were held in the new Sunday School Department while the present sanctuary was being built.



Heart Healthy Fruit Salad

*2nd and 3rd Grade Sunday School
Class*

Galatians 5:22-23

- 1 C. Love
- 1 C. Joy
- 1 C. Peace
- 1 C. Patience
- 1 C. Kindness
- 1 C. Goodness
- 1 C. Faithfulness
- 1 C. Gentleness
- 1 C. Self-control

Mix all ingredients well, so that in your heart they will always dwell. Sprinkle with prayer throughout the day, so that you may walk in God's way.



*Members of the Second and Third Grade Sunday School Class: Back row (L to R) Tyler Doman, Chaz Musselwhite
Front Row: (L to R) John Jackson, Hampton Smith and Daniel Farmer*



Heavenly Hash

In Memory of Lois Wall Johnson

1 - 20 oz. can of crushed pineapple
1 lb. bag of miniature marshmallows

Mix these two ingredients together
and refrigerate overnight.

Step 2:

1 sm. jar red maraschino cherries,
chopped
1 sm. jar green maraschino cherries,
chopped
1 C. nuts, finely chopped
1 lg. Cool Whip

Stir in cherries and nuts. Fold in Cool
Whip. Refrigerate.



Ideal's Frozen Cranberry Salad

Jane Peacock

In large mixing bowl, stir together:
1 - 16 oz. can whole cranberry sauce
1 - 20 oz. can crushed pineapple,
drained
1/2 C. chopped walnuts

In a separate bowl, stir together:
1 - 14 oz. can sweetened condensed
milk
1/4 C. lemon juice
Add this to the cranberry mixture and
stir well.

Fold in:

1 - 12 oz. container frozen whipped
topping, thawed

Pour into 9 x 13 inch dish and freeze
until ready to serve. Can be frozen in
muffin papers for individual servings.

Helping of History...

*Our first Baptist
Training Union was
organized in 1945. In
1955, records show
that there were 137
members.*



Light and Layered Strawberry Salad

Connie Mulhollem

2 - 3 oz. pkgs. strawberry jello
(you may use sugar free)

2 C. hot water

1 lg. pkg. frozen strawberries
(or 2 pts. fresh berries), sliced

1 - 16 oz. can crushed pineapple

2 lg. bananas, mashed

8 oz. reduced fat sour cream

½ C. chopped pecans

Dissolve jello in the 2 C. hot water. Stir well. Add thawed strawberries (with juice) and undrained pineapple. If you use fresh berries, let the jello mixture cool for a few minutes. Stir in the pineapple before adding the sliced berries. Let the mixture cool. Add mashed bananas and pecans. Mix well. Pour ½ jello mixture in a 9 x 13 inch dish. Chill until set. Keep the other half at room temperature. When the first half is firm, spread with the sour cream. Then pour the remaining jello mixture over the top. Refrigerate.



Macaroni Salad

Angie Taylor

1 C. mayonnaise (not Miracle Whip)
1/2 C. sugar
1 box shell macaroni, cooked
1 med. cucumber, green pepper,
onion (chopped)
1/4 C. vinegar
1 - 2 oz. jar pimento

Cook macaroni noodles. Mix sugar, vinegar and mayonnaise. Add vegetables and noodles. Let chill before serving.

Mama's Slaw

Janice Smith

3 1/2 C. cabbage, shredded
2 Tbsp. shredded carrots
1 Tbsp. diced onion (optional)
1/2 tsp. salt (optional)
1/4 tsp. black pepper
3 Tbsp. sugar
2 Tbsp. cider vinegar
3 Tbsp. salad dressing or mayonnaise
1/2 tsp. prepared mustard

Mix all and enjoy.

Clinton and Placid Boyette



Daddy was happiest when he was sharing a part of himself with others. We remember the little stepstool he made for the church van, a coffee table for the preacher's wife, a footstool for a handicapped child at school, a toolbox for his grandson Tim, a flower stand for Mother and lots of bluebird boxes. He served his community as fire chief and as a deacon in the church. Daddy loved to help his neighbors because he knew the good deeds would be returned.

Mother loved to give you something to take home. We children, as well as her friends and neighbors, always had a flower from her yard, a crocheted item she had finished, some vegetables from her garden and, if we were really lucky, some of her pineapple cake!

Daddy and Mother set an example for us to follow. They were themselves: good neighbors, friends, parents, and grandparents.

Ray and Janice



Mozelle Wall Blinson



*In memory of Mozelle Wall Blinson
1905 - 2001*



Marinated Slaw

Pattie Barber

Soups & Salads



1 cabbage (about 4 lbs.), grated
1 bell pepper, diced
(or $\frac{1}{2}$ each green and red)
1 med. onion, diced
1 tsp. celery seed
1 tsp. dry mustard
1 tsp. salt
 $\frac{3}{4}$ C. salad oil
1 C. sugar
1 C. vinegar

Combine all the ingredients and refrigerate overnight or several hours before serving. Will keep for several days.

Bible School participants pose on the steps of the new church building - mid 50's.



Helping of History...
Our first Vacation Bible School recorded was in 1946 with an enrollment of 105 members.



Mediterranean Salad

Susan Stelzner

$\frac{1}{2}$ C. broken walnuts (I add more.)
1 tsp. butter
4 C. torn romaine lettuce
2 oz. feta cheese, crumbled
(I add more.)
2 C. seedless green or red grapes
(red is best)

Salad Dressing:

$\frac{1}{2}$ C. olive oil
 $1 \frac{1}{2}$ tsp. lemon juice
1 Tbsp. white wine vinegar
 $\frac{1}{2}$ tsp. sugar
 $\frac{1}{4}$ tsp. salt
1 tsp. ground coriander

Put walnuts in sauce pan. Cover with water, bring to a boil. Simmer 5 min. and drain. Put walnuts in skillet with butter. Saute', stirring over low heat until toasted. Cool. Put lettuce, cheese, grapes and walnuts in salad bowl. Add dressing, toss well. Serve at once.



Noodle Salad

Heather Kittredge

- 1 pkg. grated cabbage mix
(or grate your own)
- 8 green onions, chopped
- 2 pkgs. Ramen chicken or beef
noodles, cooked
- 1 ½ C. slivered almonds
- 1 ¼ C. salted sunflower seeds
- 1 C. frozen peas

Cook noodles 1½ - 2 min. in boiling water, then drain. Mix all ingredients with dressing.

Dressing:

- ½ C. vegetable oil
- 6 Tbsp. rice wine vinegar
- ¼ C. sugar
- 2 seasoning packs from noodles

Vacation Bible School
Certificate from 1947.

This Certificate is awarded to
Carolyn Wethers
for regular attendance and faithful work in the

* VACATION BIBLE SCHOOL *

of the White Oak Baptist Church
at Archer Lodge, N.C.

SUPERVISOR Mrs. Delma Murphy
DEPARTMENT SUPERINTENDENT

Agnes Barnes
A. D. Harris

Date June 27 1947



Orange/Apricot Salad

Mary Maybee

- 1 lg. pkg. orange jello
- 1/3 C. water
- 2/3 C. sugar
- 1 - 8 oz. pkg. cream cheese, room temperature
- 2 C. cold water
- 2 sm. jars apricot baby food
- 1 - 20 oz. can crushed pineapple
- 1- 8 oz. Cool Whip

Bring to boil the jello, 1/3 cup water and the sugar. Add the cream cheese and stir until dissolved. Add the cold water, apricot baby food and pineapple. Let cool and fold in the Cool Whip. Nuts may be sprinkled on top if desired.

Helping of History...
Throughout the history of our church, when there was a need for extra money, our women would rise to the occasion by offering a quilt for sale or by sponsoring a bake sale. The entire congregation held many barbecue dinners, auctions, and other special fund raisers to raise money to buy material for the construction of the church.



(L to R) Annie Ruth O'Neal, Carolyn Driver and Mavis House quilting at the community center.



Orange Fluff Salad

Jan Smith

- 1 - 3 oz. pkg. orange jello, dry
- 1 - 11 oz. can mandarin oranges, drained
- 1 - 12 oz. carton cottage cheese
- 1 - 16 oz. can crushed pineapple, drained
- 1 - 9 oz. carton Cool Whip
- Nuts, optional

Mix dry jello with cottage cheese, then Cool Whip; blend well. Add oranges, pineapple and nuts. Refrigerate several hours or overnight.

Orange/Lemon Congealed Salad

In Memory of Edna Vinson Coen

- 1 - 3 oz. pkg. orange jello
- 1 - 3 oz. pkg. lemon jello
- 2 C. hot water
- 2 C. 7-Up
- 1 - 15 oz. can drained crushed pineapple
- 2 bananas, sliced
- 1 C. miniature marshmallows

Mix jello with 2 cups hot water and add 7-up. Chill until the consistency of egg whites, then add fruit and marshmallows. Refrigerate until congealed.



Oriental Salad

Barbara Williams

2 1/2 C. vinegar

2 C. sugar

Salt and pepper

Heat to dissolve.

Step 2:

1 - 15 oz. can shoepeg corn, drained

1 - 15 oz. can French style green beans, drained

1 can sliced water chestnuts, drained

1 -15 oz. can English peas, drained

1 can bean sprouts, drained

1 head cauliflower, broken into flowerets

1 green pepper, chopped

1 onion, chopped

1 - 4 oz. jar pimento, drained

Mix all; enjoy!

Pea Salad

Lisa Barnes

Soups & Salads



Step 1:

$\frac{1}{2}$ C. sugar
 $\frac{1}{2}$ C. white vinegar
 $\frac{1}{2}$ C. canola oil

Heat mixture to dissolve sugar. Set aside to cool.

Step 2:

1 - 15 oz. can shoepeg corn, drained
1 - 15 oz. can garden peas, drained
1 - 15 oz. can field peas, drained

Mix these together.

Step 3:

$\frac{1}{2}$ C. celery, chopped
 $\frac{1}{2}$ C. red bell pepper, chopped
 $\frac{1}{2}$ C. onion, chopped

Gently stir these vegetables in with the corn and peas. Pour oil and vinegar mixture over all and refrigerate overnight.

Helping of History...

In the 40's and 50's, another tradition in our church was an annual Harvest Sale. This was a much anticipated event. There would be dinner on the grounds of the church and an outdoor auction in the afternoon. There would be hand-made quilts, crocheted items, baked goods, and farm produce for sale. The last Harvest Day Sale was in 1958.



Pea Salad

Vickie Renfrow

- 1 - 15 oz. can young English peas,
drained and rinsed
- 1 - 15 oz. can crowder peas, drained
and rinsed
- 1 - 15 oz. can white shoepeg corn,
drained and rinsed
- $\frac{1}{2}$ C. red pepper, chopped
- $\frac{1}{2}$ C. celery, chopped
- $\frac{1}{2}$ C. onion, chopped
- $\frac{1}{2}$ C. white vinegar
- $\frac{1}{2}$ C. sugar
- $\frac{1}{2}$ C. oil (Canola, Wesson, etc.)

Heat vinegar, sugar, and oil in pan.
Stir until dissolved. Set aside to cool.
Mix peas and corn in large bowl and
stir gently. Continue to stir gently as
you add these vegetables: pepper,
celery and onion. Pour cooled mix-
ture over vegetables. Place in bowl
with tightly fitting lid. Store in refrigera-
tor overnight. Stir before serving.
Will keep for a week or more.

Potato Salad

Annie Ruth O'Neal

Soups & Salads



2 to 3 lbs. potatoes, peeled and cubed
2 boiled eggs, finely chopped
2 heaping Tbsp. mayonnaise
1 Tbsp. mustard
1 sm. to med. onion, chopped fine
Optional:
1/2 C. celery, chopped fine or celery salt
1/4 C. bell pepper, chopped fine
1/4 C. sweet cucumber pickle
1 Tbsp. homemade pepper relish
Salt and pepper to taste

Cook cubed potatoes until done, about 20 to 25 min. Mix all ingredients together. Makes a medium to large dish of potato salad.

Annie Ruth O'Neal serves up ice cream at the Annual Archer Lodge Community Center 4th of July Celebration.



***Helping of History...***

White Oak Sunday School continued to grow. It reached its highest enrollment in 1951 with a total enrollment of 448. In 1955, the average attendance was 264. During the 40's and 50's, perfect attendance was an important goal to achieve.

A pin was given for the first year of perfect attendance.

Thereafter, the recipient was awarded with an additional bar.

Some of our church family had outstanding records of perfect attendance: Johnnie Green Johnson had 11 years; her sister Joyce Green Harris, 22 years; her brother Labon Green, 21 years; his wife Janie and daughter Brenda, 19 years each; Delma Flowers, 14 years and Carolyn Driver, 18 years.

Potato Salad

Janice Smith

6 to 8 potatoes, peeled and cubed
2 to 3 eggs boiled, chopped
2 sticks of celery, chopped or sliced thin
1/4 C. green pepper, chopped
3 Tbsp. sugar
1 Tbsp. sweet onion, chopped (optional)
3 Tbsp. pickle relish
Salt and pepper to taste
1 tsp. mustard
1 C. real mayonnaise

Peel potatoes and cut into small cubes. Boil potatoes and 2 - 3 eggs at the same time (in separate pots) about 20 minutes each. Pour water off potatoes and let cool. (Putting potatoes with other ingredients before they cool will tear up potatoes.)

After cooled, add chopped eggs, celery, green pepper, onion, pickle relish, sugar, salt and pepper. Toss to mix ingredients. Last, add mustard and mayonnaise or enough mayonnaise to make salad moist. If you have parsley in your yard, a tiny sprig on top adds a pretty final touch. Enjoy!



Quilter's Choice Potato Salad

Valerie Grant

2 1/2 lbs. red potatoes, cooked
1/3 C. chopped onions
1/2 C. chopped celery
4 hard boiled eggs (divide whites
from yolks)
1/4 C. vinegar
1/3 C. vegetable oil
1/2 to 3/4 C. mayonnaise
Black and cayenne pepper to taste
1 tsp. prepared yellow mustard
Celery seed to taste
Chopped stuffed olives for garnish

Wash potatoes and boil in skins until tender. Cool, peel and cube. In a large bowl, combine potatoes, onion, celery and chopped egg whites. Blend vinegar, oil, pepper(s) and toss gently with potato mixture to ensure that all ingredients are coated with dressing. Chill.

In a small bowl, cream egg yolks with mayo and mustard. Add celery seed. Toss with potato mixture and chill until ready to serve. Garnish with olives. Makes 12 servings. Yummy!



Ramen Noodle Salad

Jan Smith

- 1 lb. pkg. broccoli slaw mix
- 1 bunch green onions, chopped
- 2 pkgs. beef flavored Ramen noodle soup
- $\frac{1}{2}$ C. slivered almonds
- 1 C. sunflower seeds

Mix together slaw and onions and refrigerate overnight. Mix dressing and refrigerate overnight.

Dressing:

- 2 silver packets from Ramen noodles
- 1 C. oil
- $\frac{1}{2}$ C. sugar or Splenda
- $\frac{1}{2}$ C. vinegar

Just before serving add crushed Ramen noodles (dry), nuts and sunflower seeds. Pour the dressing over all the ingredients and mix well.



Sawdust Salad

Jane Peacock

1 sm. box orange jello
1 sm. box lemon jello
1 lg. can crushed pineapple, drained
1 pkg. (10 oz.) mini marshmallows

Mix jello by directions and add pineapple. Mix well. Add marshmallows. Pour in 9 x 13 inch dish and chill until set.

Step 2:

3/4 C. sugar
2 eggs, beaten
2 Tbsp. flour
1 C. pineapple juice (can add orange juice to make a cup)

Mix together in saucepan and cook until thick. COOL. Spread over jello and let harden before adding top layer.

Step 3:

8 oz. cream cheese, soft
8 oz. Cool Whip
1 C. shredded sharp cheese

Mix cream cheese and Cool Whip until smooth. Pour over second layer and sprinkle with cheese. Keep refrigerated until ready to serve.

Helping of History...

Another Sunday

School tradition was providing the young children with a bag of fruit and a small toy at Christmas. These items were paid for with "birthday pennies". One Sunday each month everyone who had a birthday that month would drop in a penny for each year of their age. By December there was always enough money to pay for the Christmas tradition of presenting gifts to the children.



Seven Cup Salad

In Memory of Nedra Richardson

- 1 C. fruit cocktail, drained
- 1 C. crushed pineapple, drained
- 1 C. coconut
- 1 C. cottage cheese
- 1 C. sour cream
- 1 C. nuts (pecans), chopped
- 1 C. marshmallows

Drain fruit. Mix cottage cheese and sour cream together, then add all the other ingredients and mix well. Put in refrigerator overnight and serve.

Seven Layer Salad

Connie Mulhollem

- 1 head iceberg lettuce, torn
- 1 C. celery, chopped
- 1 C. green pepper, chopped
- 1 - 10 oz. pkg. frozen peas, cooked and drained
- 1 C. coleslaw dressing
- 1 C. sharp cheddar cheese, shredded
- 8 slices fried bacon, drained and crumbled

In a 9 x 13 inch glass dish, place half the lettuce. Then layer half the other ingredients in this order: coleslaw dressing, celery, green peppers and peas. Repeat in the same order. Top with shredded cheese and bacon.

Shrimp Salad

Ruby Brown

2 C. boiled shrimp
1 C. chopped celery
2 Tbsp. chopped sweet pickles
2 Tbsp. chopped onion
2 hard boiled eggs, chopped
1/2 C. mayonnaise
1/2 tsp. salt
1 dash pepper
Lettuce and tomato wedges

Combine all ingredients except lettuce and tomato. Chill. Serve on lettuce and garnish with tomato wedges.

Spiced Peach Congealed Salad

Mary Lou Gordon

1 - 20 oz. can sliced peaches, drained
2 sm. pkgs. peach jello
1/2 C. sugar
1/2 tsp. cinnamon
1/4 tsp. ground cloves
2 C. boiling water
4 Tbsp. vinegar

Boil two cups of water. Add jello, sugar, and spices to the boiling water. In bowl, add enough water to make 1 1/2 C. peach syrup. Add vinegar to this mixture and add syrup and jello together. Place jello in mold and add sliced peaches and congeal.

Soups & Salads



Helping of History...

The church steeple was erected in 1957. The bell from the original 1910 church was installed.



Strawberry Pretzel Salad

Eudell Smith

Step 1:

- 2 C. crushed pretzel sticks
- 1 ½ sticks margarine, melted
- 4 Tbsp. sugar

Mix and spread into a 9 x 13 inch dish. Bake at 400 degrees for 8 minutes. Let cool.

Step 2:

- 1 - 8 oz. pkg. cream cheese, softened
- 1 - 8 oz. carton Cool Whip
- 1 C. sugar

Blend cream cheese and sugar. Fold in Cool Whip. Spread over baked pretzel crust. Seal edges well.

Step 3:

- 1 lg. strawberry jello
- 2 C. boiling water
- 2 ½ C. sliced fresh or frozen strawberries

Dissolve jello in boiling water and add strawberries. Pour over cream cheese mixture and chill.

Turnip Slaw

Audrey Murphy

Soups & Salads



1 Tbsp. lemon juice
2 Tbsp. sugar
1 1/2 C. shredded carrots
1/2 C. raisins
3 C. shredded turnips
1/2 to 3/4 C. mayonnaise

Combine all ingredients, cover, and chill.



Vegetable Salad

Lisa Barnes

Dressing:

- 1/4 C. sugar
- 1/2 C. cider vinegar
- 1/2 C. vegetable oil
- 1 tsp. salt
- 1 tsp. paprika

Boil 5 minutes. Let cool for 30 minutes.

Vegetables for salad:

- 2 - 15 oz. cans French style green beans, drained
- 2 - 15 oz. cans black-eyed peas, drained
- 2 - 15 oz. cans small green peas, drained
- 1 - 4 oz. jar diced pimentos, drained
- 1 - 16 oz. pkg. frozen shoepeg corn, thawed
- 1 green bell pepper, chopped
- 1 C. diced celery

Mix dressing with vegetables. Cover and chill 8 hours.

Watergate Salad

Barbara Whitley

Soups & Salads



1 - 20 oz. can crushed pineapple
1 sm. box pistachio pudding

Mix pudding and pineapple and wait 5 minutes, then add the following ingredients:

1 C. miniature marshmallows
1 C. chopped nuts
1 - 10 oz. Cool Whip

Chill before serving.

*Backrow: (L to R) Lynn Murphy,
Lois Johnson, Delma Flowers and
Norma Price*





Whole Cranberry Salad

Connie Mulhollem

- 2 - 3 oz. pkgs. raspberry jello
- 3 C. boiling water
- 2 Tbsp. lemon juice
- 1 tsp. grated lemon rind
- Juice of pineapple
- 1 - 16 oz. can whole cranberry sauce
- 1 - 15 oz. can crushed pineapple,
drained
- 1/2 C. chopped pecans

Dissolve jello in water. Add lemon juice, grated lemon rind, and pineapple juice. Let mixture cool, then add remaining ingredients. Pour in a $2\frac{1}{2}$ qt. dish. Chill until set.

Vegetables and Sides



The Cotton Gin

Compliments of Carlton Vinson

Ginning cotton was at its prime in Archer Lodge in the 1920's and late 30's. The cotton gin was located straight across from the old Archer Lodge Fire Station. Nellie Reece Mulhollem remembers watching the teams of mules pulling the wagons loaded with cotton. The wagons would be lined up ready to drive through to have the cotton vacuumed from the wagon by a big suction pipe. She smiled, "I guess it was a circular drive because it's next to impossible to back a mule!"

Her younger brother, Charles Barnes, and Jimmie Dykes Barnes rode their bicycles in and around the gin when they were boys. Jimmie Dykes remembers that the big pipe would take your hat off too if you weren't careful.

According to Charles Barnes, the cotton gin was operated by a steam engine. The well, which is still in use today by members of his family, was drilled especially for a saw mill and the cotton gin. A steam line ran on top of the ground to the well. It carried hot water down in the well. This pushed the cold water up another pipe which generated the steam that operated the gin.

"I stepped on the steam line one time," Jimmie Dykes Barnes noted. "You'd always remember that."

The cotton went through five or six machines to separate the fibers from the seeds. A hydraulic press with bagging and wooden slots for the metal straps would push the air out of the cotton as workers tightened the metal straps as much as they could. When the pressure was released, the bands would tighten even more securely and lock.

Lampblack, a mixture of kerosene and smut, was used to write the cotton owner's initials and the weight of the cotton (usually 400-450 lbs.) on the bale.

The cotton seeds were taken by a chain auger, which ran in a wooden box, to another building fifty to seventy-five feet from the gin. Clayton Oil Company would come get the seed and use it for cow feed and cottonseed oil. The farmers would often use the seed as partial payment for ginning the cotton. The farmer also had the option of selling his cotton or taking it home in hopes that the price would go up.

Vegetables and Sides

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Asparagus Casserole

Gaynell Driver

2 tall cans of asparagus spears, drained
1 - 10 3/4 oz. can cream of mushroom
soup
2 boiled eggs
Grated cheese
Ritz crackers

Layer 1 can asparagus, 1/2 can soup
and 1 egg. Repeat and top with
grated cheese. Bake at 350 degrees
for 30 minutes. The last 10 minutes
add crumbled Ritz crackers.

Au Gratin Party Potatoes

Janice Smith

20 pounds potatoes, peeled, cubed
and cooked
4 cans (12 oz. each) evaporated milk
3 pkgs. (16 oz. each) process cheese,
Velveeta, cubed
1 C. butter or margarine, cubed
2 Tbsp. salt
2 tsp. pepper
Paprika (optional)

Combine potatoes, milk, cheese, but-
ter, salt and pepper. Transfer to four
greased 9 x 13 inch baking dishes.
Bake uncovered at 350 for 45-50 min.
or until bubbly. Sprinkle with paprika
if desired. Yields about 60 - 3/4 C.
servings.

Vegetables and Side Dishes



Helping of History...

White Oak Baptist
Church made great
strides in 1959. The
Rev. James F. Pulley
was called as our first
full-time minister.
Having no parsonage
at that time, the Rev.
Pulley and his family
lived in the upstairs of
the teacher dormitory
on the Archer Lodge
School property.



Baked Apples

Carolyn Pace

4 -15 oz. cans Luck's Fried Apples
1 C. white granulated sugar
1 C. light brown sugar
1/2 stick margarine (diced)
2 C. water (rinse out cans)
Ground cinnamon, sprinkle to cover
the above

Place apples in 9 x 13 inch baking dish. Sprinkle both kinds of sugar over apples. Dot with margarine slices. I pour two cups of water into the apple cans and pour that water over the apple mixture. Sprinkle with ground cinnamon and bake at 325 degrees until apples begin to brown, around 45 minutes. Yields 12-1/2 cup servings.

Helping of History...
Carolyn Canady Pace helped organize a Baptist Young Women's group in 1959.



(L to R) Connie Mulhollem and Carolyn Pace.

Baked Beans

Connie Mulhollem

Vegetables and Side Dishes



2 - 31 oz. cans pork and beans

1 med. onion, chopped

$\frac{3}{4}$ C. ketchup

$\frac{3}{4}$ C. brown sugar

$\frac{1}{4}$ C. molasses

4 to 5 strips of bacon

Mix the pork and beans, onion, ketchup, brown sugar and the molasses. I use a combination of light and dark sugar. Pour into a 9 x 13 baking dish. Place bacon strips on top. (I microwave the bacon for about 2 min. before putting it on top of the beans.) Cook at 375 degrees for 1 hour.



Balsamic Grilled Asparagus

Judy Kittredge

1 lb. fresh asparagus
1 Tbsp. olive oil
1 tsp. Balsamic vinegar
1 tsp. Dijon or other brown mustard
Sea salt and freshly ground pepper
to taste

Prepare grill for medium heat. Snap off rough ends of asparagus. Wash and pat dry. Combine oil, vinegar and mustard. Place asparagus in oil mixture and marinate for 15 minutes. Grill over medium heat, turning twice. Drizzle with marinade.

Bean Salad

Tracy Farmer

2 - 16 oz. cans French style green beans

1 - 16 oz. can garden peas

1 - 16 oz. can butter beans

1 med. onion sliced into rings

1 - 7 oz. jar chopped pimentos

1 C. vegetable oil

1 C. sugar

1 C. white vinegar

Put onion rings into ice water for a few minutes. Drain all the canned vegetables. Combine the vegetables, onion rings and pimentos. Combine the sugar, oil and vinegar and pour over the vegetables above. Marinate over night. Serve cold.

Vegetables and Side Dishes



(Standing L to R) Virginia Jones, Doris Barham, Barbara Carroll, Rochelle Ellis (Seated L to R) Mary Lou Barnes, Annie Ruth O'Neal, Sally Barnes, Emma Jean Austin, Mabel Whitley, Lona Rea Barnes, Doris Green, Mary Lou Price





Helping of History...

Our first Homecoming was in October 1959. This year marked the 100th Anniversary of our church. New pews had been donated by individuals for the newly completed sanctuary. Efforts were being made to get them in place for Homecoming.

However, things did not go according to the plan. The pews were not delivered until Saturday afternoon. The men of the church worked all afternoon and all night to get the pews installed. Sunday morning came and the job was finished. The men hurried home to shower and dress and get back for our first Homecoming Service.

Broccoli Casserole

Bonnie Mayo

2 pkgs. frozen broccoli, squash, or zucchini

1 - 10 3/4 oz. can cream of mushroom or cream of celery soup

1/2 C. mayonnaise

1 C. grated cheddar cheese

2 eggs, slightly beaten

Cracker crumbs

Cook broccoli, according to directions on package. Drain. Mix all ingredients except crackers. Spoon into casserole dish. Crumble crackers on top. Bake at 375 degrees for 45 minutes.

Broccoli Casserole

Susan Stelzner

2 1/2 boxes of frozen Birdseye broccoli florets
2 - 10 3/4 oz. cans cream of chicken soup
1 - 8 oz. container sour cream (don't use all, just to taste)
Ritz crackers
1 stick of butter, melted

Preheat oven to 350 degrees. Steam broccoli until just defrosted. Mix with soup and sour cream. Pour into 9 x 13 inch casserole dish. Crumble crackers on top. Drizzle melted butter on top of crackers. Bake for 30 minutes.

Vegetables and Side Dishes



The Rev. James F. Pulley was the speaker for the service. Other speakers for our homecomings have been pastors; former pastors; former interim pastors; the Rev. Lewis Wall, who grew up in this community; Marsh Grant from the Biblical Recorder; and United States Congressman, Charlie Whitley.

Homecoming at White Oak.





Broccoli Rice Casserole

Sharon Kristoff

- 1 sm. onion, chopped
- $\frac{1}{2}$ C. chopped celery
- 1 (10 oz.) pkg. frozen chopped broccoli, thawed
- 1 Tbsp. butter
- 1 jar processed cheese spread
- 1 (10 $\frac{3}{4}$ oz.) can of mushroom soup
- 1 (5 oz.) can of evaporated milk
- 3 C. cooked rice

In a large skillet over medium heat, saute' onion, broccoli and celery in butter for 3 to 5 minutes. Stir in cheese, soup and milk until smooth. Place rice in greased 8-inch square baking dish. Pour cheese mixture over; do not stir. Bake uncovered at 325 degrees for 25 to 30 minutes or until hot and bubbly.

Yield: 8 - 10 servings.

Brussel Sprout Casserole

Cindy Batten

Vegetables and Side Dishes



1 lb. brussel sprouts
1 - 10 $\frac{3}{4}$ oz. can cream of mushroom soup
1 - 10 $\frac{3}{4}$ oz. can cream of chicken soup
 $\frac{1}{4}$ C. milk
1 $\frac{1}{2}$ C. shredded cheese
 $\frac{1}{2}$ sm. can of Durkee onions
1 tsp. salt
1 tsp. pepper

Cook brussel sprouts until tender (drain). Mix together soups, cheese, onions, milk, salt and pepper. Then add brussel sprouts. Put in casserole dish and cook in oven at 350 degrees for about 40 minutes.

Helping of History...
The new church building was dedicated on November 15, 1959.



Candied Yams

Carolyn Pace

2 - 29 oz. cans Martindale sweet potatoes (drain, but save liquid)
1 C. white granulated sugar
1 C. light brown sugar
1/2 stick margarine (diced)
2 C. water (I use the saved liquid.)
Ground cinnamon, sprinkle to cover the above

Place sweet potatoes in a 9 x 13 inch baking dish. Sprinkle both kinds of sugar over potatoes, then dot with margarine slices. Pour 2 cups of the liquid from the sweet potatoes over the mixture. Sprinkle with ground cinnamon. Bake at 325 degrees for approximately 45 minutes. Yield: 10 - 2/3 cup servings.

Cinnamon Apple Jello

Sharon Freeman

Helping of History...
The men of our church organized the Brotherhood in 1960 with 33 members.

1/4 C. cinnamon candies
1 C. hot water
1 - 3 oz. pkg. lemon jello
1 1/2 C. cold applesauce

Dissolve candies in water and heat to boiling. Remove from heat and add jello. Stir in applesauce after the jello dissolves. Pour into a mold. Chill until set.

Ralph and Mearl Canady



Mearl and Ralph

Canady were

married May 4,

1935. Their children are Sherrill W. Canady, E. Glenn Canady and Carolyn Canady Pace. Sherrill is married to Margaret Spence.

Glenn is married to Kathy Poole.

They live in Clayton. Carolyn is married to Jerry G. Pace and lives in Archer Lodge. Carolyn and Jerry have four children and eight grandchildren.

*In Memory of
C. Ralph Canady*

Date of Birth

September 28, 1905

Date of Death

September 14, 1997

Mearl Bizzell Canady

Date of Birth

April 3, 1915

Date of Death

October 25, 1998

Caregivers Ministry of White Oak Baptist Church



On February 19, 1996, the Homebound Caregivers ministry was organized by Mary Lou Gordon. She was joined by Annie Ruth O'Neal and John Mark Batchelor, pastor and teacher at White Oak Baptist Church.

In January 1998, we began visiting not only the homebound, but also the Nursing and Rest Homes. At that time, we changed our name to the Caregivers Ministry of White Oak. We began with big dreams. With God leading us, we are making almost all of the dreams come true. We continue to have goals we are working toward. Our membership has grown to twenty-three members.

Our group started in 1996 - 1997 with Mary Lou Gordon as chairperson. Since January 13, 1998, Margaret Stevens has been our chairperson. We have a wonderful group of people that works very hard because this is their gift through God.

Our members are as follows:
Margaret Stevens, Chairperson and Asst. Treasurer
Rayonell Conyers, Asst. Chairperson
Effie Richardson, Secretary
Johnnie Johnson, Asst. Secretary and Treasurer
Helen Vinson, Phone Operator
Debbie Hilliard, Birthday Card Ministry
Sharon Freeman, Holiday, Sympathy and Get Well Card Ministry
Jake Barnes
Jimmie and Mary Lou Barnes
John Mark Batchelor
Larry Crane
Jimmy and Carolyn Driver
Mary Lou Gordon
Virginia Jones
Jimmy Kennedy
Audrey Murphy
Annie Ruth O'Neal
Benny Richardson
Eudell Smith
Sue West



Copper Penny Carrots

In Memory of Bertie Godwin

2 lbs. carrots, sliced
1 sm. green pepper, thinly sliced or
chopped
1 med. onion
1 - 10 3/4 oz. can condensed tomato
soup
1 C. sugar or 3 pkgs. of Sweet 'N Low
1/2 C. salad oil
3/4 C. vinegar
1 tsp. prepared mustard
1 tsp. Worcestershire sauce
Salt and pepper

Cook carrots in salted water until medium done. Rinse. Arrange layers of carrots, green peppers and onions in bowl. Combine remaining ingredients in a sauce pan. Bring to a boil, stirring until thoroughly blended. Pour marinade over carrot mixture and refrigerate until flavor is absorbed.
Serves 12.

Vegetables and Side Dishes



Helping of History...
Realizing the need to provide a home for our pastor and his family, our church recommended and approved a Parsonage Committee on July 16, 1961.



Helping of History...

The church approved house plans for the parsonage on April 15, 1962. The parsonage was built in 1962 on land donated by Jean and Glenn Moore. The parsonage was first occupied by the Rev. Guy Futral family in 1962. The house was built by Hagwood and Bain Development Company of Clayton for a cost of \$13,750.00.

Corn Pudding

Lisa Barnes

1 - 16 oz. undrained canned corn
1 - 16 oz. canned creamed corn
1 pkg. Jiffy corn muffin mix
1 - 8 oz. container sour cream
1 stick melted margarine

Combine ingredients in a mixing bowl. Pour into a greased souffle dish and bake at 400 degrees for 45 minutes.

Corn Pudding

In Memory of Irene Johnson

1 pkg. (16 oz.) frozen corn, thawed
(put in food processor)
1 stick margarine, melted
2 eggs, well beaten
1 to 1 ½ tsp. salt
½ C. to 1 C. sugar (depends on how sweet you like it)
1 tsp. vanilla
1 ½ C. milk
¼ C. self-rising flour

Mix and pour in a well greased 1 ½ qt. baking dish (deep dish) and bake at 325 degrees for 45 minutes to 1 hour until light golden brown.

Corn Pudding

Rosa Pulley

1 - 16 oz. can whole kernel corn,
drained

1 - 16 oz. can cream style corn

1/3 C. sugar

1/2 tsp. salt

1 egg, beaten

2 Tbsp. butter

2/3 C. milk

1 tsp. vanilla

2 Tbsp. flour

Mix egg and sugar together; then add corn, salt, butter, milk, vanilla and flour. Mix well. Bake for 45 minutes at 375 degrees.

Corn Pudding

Winnie Carroll

4 C. corn, cut off cob

1 C. sugar

1/4 tsp. salt

2 Tbsp. flour

2 eggs

2/3 C. sweet milk, more if needed

2 Tbsp. butter

Sprinkle of black pepper

Mix flour, sugar, salt and corn. Add eggs, milk and pepper. Bake at 350 degrees for approximately 45 minutes until thickened, stirring about 2 times. Brown slightly.

Vegetables and Side Dishes



Helping of History...

Rosa Pulley is the wife of the late Reverend James F. Pulley, who was pastor at White Oak Baptist Church from 1959-1961.



Deviled Eggs

Annie Ruth O'Neal

6 boiled eggs
1/2 tsp. mustard
1 tsp. any kind of relish, see note
2 Tbsp. mayonnaise or salad dressing
1/8 tsp. black pepper
1/4 tsp. salt
1/8 tsp. celery salt
1/2 tsp. sweet pickle vinegar, see note

Peel boiled eggs and cut in halves, making 12 halves. Remove yolks and mash well with a fork. Mix all ingredients with mashed yolks. Place the mixture by teaspoons into egg white halves.

Note: I use pepper relish for the relish and sweet vinegar from sweet cucumber pickles.

Helping of History...

Our baptistry was completed in May of 1965. It was used for the first time on May 16, 1965 for a baptismal service for sixteen new members.

Deviled Eggs Marzetti Style

Phyllis Creech

12 eggs, hard-boiled and shelled
1/2 C. Marzetti slaw dressing
3 Tbsp. classic yellow mustard
Salt and pepper to taste
Paprika, parsley or ground pepper

Cool eggs and slice in half. Remove yolks and put in a bowl. Set whites aside. Add the remaining ingredients to the yolks. Mix until smooth. Add salt and pepper. Fill the egg shells with the yolk mixture. Garnish with paprika, parsley or ground pepper.

Emerald Rice

Melanie Marlowe

3 C. cooked rice
1 pkg. (10 oz.) frozen, chopped
spinach (thawed and squeezed dry)
1 C. (4 oz.) shredded cheddar cheese
1 C. half and half cream
1/2 C. chopped onion
1 Tbsp. butter
1 tsp. salt

In a bowl, combine all ingredients. Transfer to a greased 1-1 1/2 qt. baking dish. Cover and bake at 350 degrees for 25-35 minutes or until heated through. Yield: 8 servings.

Vegetables and Side Dishes



Helping of History...

The painting in the baptistry was given by the ladies in the Batton Bible Class.



Fresh Vegetable Delight

Connie Mulhollem

- 4 stalks fresh broccoli
- 1 med. green pepper, chopped
- 1 sm. cauliflower, broken into flowerets
- 8 large fresh mushrooms, sliced
- 2 stalks celery, chopped
- 1 C. sugar (or substitute 8 small packets of Sweet 'N Low)
- 2 tsp. dry mustard
- ½ C. white vinegar
- 1 sm. onion, grated
- 2 Tbsp. poppy seeds
- 1 tsp. salt
- ¾ C. vegetable oil

Remove flowerets from broccoli; cut into bite-size pieces. Reserve stalks for other use. Combine flowerets, mushrooms, pepper, celery and cauliflower. Toss lightly. Combine the remaining ingredients. Mix well. (I mix these ingredients in my blender. You get a smoother consistency.) Chill at least 3 hours. Yield: 10-12 servings.

Fried Rice

Ruby Batchelor

Vegetables and Side Dishes



4 - 5 C. cold rice (at least 2 days in refrigerator first)

1 onion, chopped fine

1 garlic, chopped fine

1 green onion, sliced thin, set aside

3 eggs, scrambled, set aside

1 Tbsp. fish sauce

2 Tbsp. soy sauce

1 Tbsp. sesame oil (optional)

Optional:

2 strips of bacon

½ C. ground pork

or sliced pork

or sliced chicken

or sausage meat

or ground turkey

Few pieces of shrimp

Peas & diced carrots

Separate rice and mix with fish sauce and soy sauce. Set aside. Heat 2 Tbsp. oil, sauté garlic, then onion until golden brown. Add meat and cook until done.

Add rice, 2 tsp. sugar, dash of pepper and dash of salt (optional). Last, add the scrambled eggs and sliced green onion. Peas and diced carrots can be added for color. 1 Tbsp. sesame oil can be added for flavor.

Helping of History...

Cement sidewalks were added in January 1967. Ervin Whitley provided leadership for this project, which was funded by individual donations.



Green Bean Casserole

Debbie Robertson

- 1 - 10 3/4 oz. can cream of mushroom soup
- 1/2 C. milk
- 1 tsp. soy sauce
- Dash pepper
- 4 C. cut green beans, cooked (Use 2 cans French style green beans, drained)
- 1 1/3 C. French's fried onions

Mix soup, milk, soy sauce, pepper, beans and 2/3 C. onions and pour into a 1 1/2 qt. casserole dish. Bake at 350 degrees about 30 minutes. Sprinkle remaining onions over mixture. Bake 5 min. more or until onions are golden.

Helping of History...
The purchase of a Wurlitzer organ was approved by the church on March 19, 1967.

Grits Souffle

In Memory of Frances Crane

Vegetables and Side Dishes



1 C. grits
Salt to taste
1 stick butter or margarine
½ C. sharp cheese, grated
3 C. water
1 C. milk
4 eggs, slightly beaten

Cook grits in water and salt until done. Add milk gradually. Cook for 5 minutes. Remove from heat and add butter. Add beaten eggs gradually. Add cheese. Pour into well greased 2 qt. casserole. Bake for 45 min. at 350 degrees. Can be made ahead. Can be frozen.

Italian Zucchini

Donna Parrish

2 or 3 good-sized squash
1 pkg. mozzarella cheese
1 pkg. dry Italian seasoning
1 - 10 ¾ oz. can cream of celery soup
Bread crumbs
Butter

Boil squash, sliced but not peeled. Drain. Line bottom of casserole dish with squash. Sprinkle with Italian seasoning. Add mozzarella cheese, then celery soup (do not dilute). Add bread crumbs and dot with butter. Bake at 350 degrees for 30 minutes.



Make Ahead Mashed Potatoes

Mary Lou Barnes

5 lbs. peeled potatoes, about 10 med.
1 - 8 oz. pkg. cream cheese
1 - 8 oz. container of sour cream
 $\frac{1}{2}$ C. butter or margarine
Salt to taste
4 to 5 oz. cheddar cheese, optional

Cook potatoes, drain and mash. Add remaining ingredients and beat well, until combined and smooth like mashed potatoes. Spoon mixture into 3 qt. greased casserole. This may be baked at this time for 30 minutes at 350 degrees or you may cover and store in refrigerator for several days. Remove from refrigerator one hour before baking. Bake uncovered for 45 to 60 minutes in preheated 350 degree oven. You may add 4 to 5 oz. of cheddar cheese when mixing if you so desire.

Helping of History...
*The church approved
and adopted our first
Constitution as pre-
pared by our
Constitution
Committee on August
11, 1968.*

Mushrooms in Sour Cream

In Honor of Tatiyana and Yulia Barber

1 1/2 lb. white mushrooms
2 Tbsp. butter
1 sm. onion, finely chopped
1 1/2 C. beef stock
1 Tbsp. flour
1 C. sour cream
Salt and pepper
Cheddar cheese, shredded

Wash mushrooms in cold water. Cut into thin pieces, slicing the mushroom along its length to preserve its form. Place butter in covered pan, add the mushrooms, add some finely chopped onions that have been separately cooked, and a little salt and pepper. Cook the mushrooms until they are medium soft, at which point reduce the heat to a very low level. Add beef stock, mixed with flour over very low heat until the consistency of gravy has been reached, to mushrooms. Then add sour cream and mix. Cook on low heat for 10 minutes. Divide into single servings. Put shredded cheddar cheese on top.

Vegetables and Side Dishes



Helping of History...
The Benevolence Fund was established in 1968. A collection was to be taken after the quarterly observance of the Lord's Supper to provide needs and support for those who had encountered misfortune.



Old Fashioned Bread Stuffing

Janice Smith

1 ½ C. finely chopped onion
1 ½ C. finely chopped celery
1/3 C. butter or margarine
8 C. dry bread cubes
1 ½ tsp. salt
Pepper to taste
½ tsp. poultry seasoning
½ tsp. sage
¼ C. turkey broth
1 egg, well beaten

Cook onion and celery in butter in pan until tender. Add mixture to bread cubes in large bowl. Mix seasonings together and add to bread mixture. Add water until you get a "soupy" mixture. Stir in egg. Bake in greased pan in a moderate oven 350 degrees until brown, about 25 to 30 minutes.

*White Oak Women
pose on steps of old
church.*



Onion Casserole

Sue Mann

- 2 lg. yellow onions, thinly sliced and separated into rings, divided
- 2 large red onions, thinly sliced and separated into rings, divided
- 12 green onions, chopped, divided
- 1 tsp. black pepper, divided
- 1 -10 oz. bleu cheese, crumbled
- 1 -10 oz. Havarti cheese, grated
- 3 Tbsp. butter, cut into small pieces
- $\frac{3}{4}$ C. dry white wine

In greased 9 x 13 inch casserole dish, layer half of the yellow, red and green onions. Sprinkle $\frac{1}{2}$ tsp. pepper over onions. Top with bleu cheese. Layer rest of the onions and sprinkle remaining pepper. Top with Havarti cheese. Place butter evenly over cheese. Pour wine over casserole. Bake 1 hr. at 350. If cheese browns too quickly, cover with foil. Casserole can be made 1 day in advance and refrigerated. Increase baking time to 1 hr. 15 min.

Vegetables and Side Dishes



Helping of History...

The installation of air conditioning for the sanctuary was completed in the spring of 1970.



Pineapple AuGratin

Sharon Freeman

2 - 20 oz. cans chunk pineapple,
drained

1 C. sugar

6 Tbsp. flour

2 C. grated, sharp cheddar cheese

$\frac{3}{4}$ C. margarine, melted

1 tube Ritz crackers, crumbled

Mix first 4 ingredients. Drizzle with
margarine after topping with cracker
crumbs. Bake for 45 min. at 350
degrees. Serves 10.

Pineapple Delight Casserole

Leigh Ann Coats

2 -15 oz. cans crushed pineapple,
drained and liquid free

$\frac{1}{2}$ C. sugar

3 Tbsp. flour

1 C. grated sharp cheese

1 column of Ritz crackers

$\frac{3}{4}$ stick melted butter

Drain pineapple. Mix flour and sugar.
Place pineapple in shallow baking
dish. Sprinkle flour and sugar mixture
over the pineapple. Put grated cheese
on top. Crush Ritz crackers and cover
cheese with cracker crumbs. Pour
melted butter on top. Bake at 350
degrees for 20 minutes.

Helping of History...
*In August 1971, a carillon system was given
to the church by the
Whitley Family in
memory of their par-
ents, Walter and Mary
Whitley.*

Polish Potatoes

Louisa Hall

10 potatoes
1 stick butter
3/4 C. milk
1/2 lb. cheese, cubed
1 med. onion, diced
1 lg. green pepper, diced
2 slices white bread, diced
1 C. crushed potato chips

Peel potatoes and cut into medium pieces. Boil until tender. Combine butter and milk and simmer until butter melts. Cube cheese and dice onion, pepper and bread. Combine with milk, butter mixture and potatoes. Butter a 9 x 13 inch casserole dish and fill with mixture. Sprinkle potato chips on top. Bake at 350 for 1 hour.

Rice Pudding

Gaynell Driver

2 C. cooked rice
2 C. milk
1 1/2 C. sugar
1 stick margarine, melted
3 eggs
1 Tbsp. vanilla

Mix rice, milk, sugar, margarine and eggs together. Add vanilla. Bake at 375 degrees for 1 hour.

Vegetables and Side Dishes



Helping of History...
The Johnston Baptist Association met at White Oak Baptist Church on October 17, 1972.



Squash Casserole

Carolyn Howard

3 lbs. squash
2 eggs
1 Tbsp. sugar
1 tsp. salt
1 tsp. pepper
1 stick butter
 $\frac{1}{2}$ C. chopped onion
 $\frac{1}{2}$ C. bread crumbs or cracker meal

Wash, slice and boil the squash with onions until tender. Drain and mash. Add all ingredients, except $\frac{1}{2}$ butter and bread crumbs. Melt remaining butter. Pour squash mixture into lightly greased baking dish. Sprinkle bread crumbs and spoon melted butter on top. Bake in 375 degree oven for 50 minutes.

Helping of History...

Pictures of church members and families were taken for the church's first pictorial directory in May 1973.

Serves 6 - 8. Enjoy!

Squash Casserole

Martha O'Neal

Cook 1 - 2 lb. squash whole until almost done. Set aside.

Mix:

1 med. onion, chopped
1 - 8 oz. container of sour cream
1 - 10 $\frac{3}{4}$ oz. can cream of chicken soup

Mix:

1/4 lb. butter, melted
1 sm. pkg. Pepperidge Farm crumbs

Use a 1 1/2 to 2 quart baking dish. On bottom of the dish, spread 1/2 of the crumbs and butter mixture. Cut squash in wheel slices and arrange on top of this. Pour all of the onion, sour cream, and soup mixture on top of the squash. Sprinkle the rest of crumbs on top. Bake at 350 degrees for 20 minutes, uncovered. (Bake until bubbly.)

Vegetables and Side Dishes



Helping of History...

Sunday, September

16, 1973: A

Covenant of

*Dedication was held
for our new red-cush-
ioned choir pews that
were given in memory
of Mrs. Victoria Wall
by the Wall Family.*



Helping of History...
*During the year of
1973, Paul H.
Robertson of Chapel
Hill, NC, left in his will
a sizeable sum of
money for White Oak
Baptist Church to be
paid over a period of
ten years. Mr.
Robertson, his sister
and brother grew up
in the Archer Lodge
Community. He,
Lyda and Willie were
faithful members of
the church and
attended regularly.
They lived in the
house that Jean and
Felton Thompson now
own.*

Squash Casserole

In Memory of Billie Parker

- 1 sm. pkg. herb dressing, Pepperidge Farms
- 2 lbs. cooked and cooled squash
- 1 grated carrot
- 1 chopped onion
- 1 stick margarine, melted
- 1 - 8 oz. carton sour cream
- 1 - 10 $\frac{3}{4}$ oz. can cream of chicken soup

Melt margarine and mix with dressing. Save about $\frac{1}{4}$ of dressing mixture and set aside. Mix remaining ingredients with squash. Pour in greased casserole dish. Top with the dressing mixture that was set aside. Cook at 350 degrees for about 35 minutes.

Squash Casserole

Vickie Renfrow

Vegetables and Side Dishes



4 - 5 med. squash
1 med. onion, chopped
3 Tbsp. butter
3 Tbsp. flour
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. sugar
2 slightly beaten eggs
 $\frac{1}{2}$ lb. shredded cheddar cheese
1 C. milk
Pepperidge Farm herb bread crumbs
Seasoning salt (to taste)

Slice squash and onions, simmer 20 minutes with salt and sugar. Drain well. Mash with potato masher. Add butter, eggs, cheese, milk and flour. Bake 30 minutes at 350 degrees. Remove from oven and cover with bread crumbs. Bake 10 more minutes.



Squash Patties

In Memory of Eula Wall

- 1 C. all-purpose flour
- 1 tsp. sugar
- 1/2 tsp. salt
- 3/4 C. milk
- 1 egg
- 1 Tbsp. vegetable oil
- 3 C. grated squash
- 1 medium onion, chopped

Combine first 6 ingredients and beat with an electric mixer until smooth. Add squash and onion. Drop by tablespoons into hot greased skillet. Cook until golden brown, turning once.

Super Spuds

Elaine Barnes

- 1 bag of square hash brown patties or tater tots
- 2 - 10 $\frac{3}{4}$ oz. cans of potato soup
- 1 - 8 oz. pkg. shredded cheese, save some for topping
- 1 - 8 oz. container of sour cream

Line a 9 x 13 inch dish with hash brown patties or tater tots. Mix soup, cheese and sour cream. Pour over hash browns. You can sprinkle more cheese on top. Bake at 350 degrees for 30 - 45 minutes.

Sweet Potato Casserole

Mary Maybee

Vegetables and Side Dishes

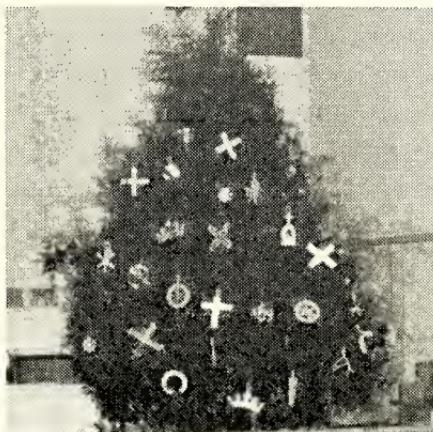


5 C. mashed sweet potatoes
3 eggs, well beaten
1 tsp. vanilla
1/2 stick margarine, room temperature
1 C. sugar
1/2 tsp. salt
3/4 C. milk

Topping:

1/3 C. flour
1 stick margarine, melted
1 C. brown sugar
1 C. chopped pecans

Cook sweet potatoes, mash and measure to get 5 cups. Add the other ingredients and blend well. Place in a 9 x 13 inch Pyrex dish. Mix topping ingredients and spread over the top. Bake at 400 degrees until bubbling and brown, approximately 30 - 35 minutes.



Helping of History...

During the mid 70's, we had our first Chrismon Service directed by Connie Mulhollem and Gail O'Neil. The making of the Chrismons was a church-wide project.



Sweet Potato Casserole

Bonnie Mayo

3 C. cooked, mashed sweet potatoes
(canned)
1 C. sugar
2 eggs
1 tsp. vanilla
1/3 C. milk
1/2 C. butter

Combine potatoes, sugar, eggs, vanilla, milk and 1/2 C. butter. Mix until smooth. Put into a 2 qt. greased casserole dish.

Topping:

1 C. firmly packed brown sugar
1/3 C. self-rising flour
1/2 C. butter, melted
1 C. chopped pecans

Combine brown sugar, flour, 1/2 C. butter and pecans. Put on top. Bake at 350 degrees for 30 min.

Helping of History...
A note-burning ceremony was held in 1978 for the debt retirement of the church parsonage.

Sweet Potato Pudding

Martha O'Neal

3 C. grated sweet potato

1 C. milk

3/4 C. sugar

2 eggs

2 Tbsp. butter

1 tsp. salt

1 tsp. allspice

Mix all ingredients. Put in 7 x 11 inch pan or dish. Bake 1 hour at 350 degrees.

Vegetables and Side Dishes



Note burning:
(L to R) Reverend
Raymond Moore,
Lona Rea Barnes,
Glenn Moore, Rev.
Adcock, Mary Lou
Price and John
Allen Wall





Sweet Potato Souffle

Tracy Farmer

3 C. sweet potatoes, cooked and mashed
1 1/2 C. sugar
1 tsp. vanilla
2 eggs
1/2 C. milk

Combine above ingredients. Pour into 7 1/2 x 12 inch casserole dish. Sprinkle with topping.

Topping:

1/3 C. butter or margarine, softened
2/3 C. light brown sugar
1/3 C. flour
1 C. pecans, chopped

Cut butter, sugar and flour together. Sprinkle with nuts over potatoes. Bake at 350 degrees for 30 minutes.

For several years, White Oak presented a live Nativity at the community amphitheater.



Veg-All Casserole

Kay Boyette

2 - 16 oz. cans Veg-All drained
(mixed vegetables)

1 C. sliced water chestnuts

3/4 C. chopped onion

1/2 stick margarine, melted

3/4 C. mayonnaise

1 C. grated cheese

1 roll Ritz crackers

Crumble Ritz crackers, spread 1/2 of cracker crumbs into buttered 9 x 13 inch dish. Mix vegetables, water chestnuts, onions, mayonnaise, margarine and cheese. Spread over crackers. Top with remaining cracker crumbs. Bake 30 minutes at 350 degrees.

Vegetables and Side Dishes



Vidalia Onion Casserole

Jean Nolley

8 Vidalia onions, chopped

1/2 to 1 stick butter, melted

6 oz. sharp cheddar cheese, shredded

Place onions in baking dish and dot with slices of butter. Bake at 350 degrees for approximately 25 minutes. Then sprinkle grated cheese over onions and bake an additional 10 minutes until onions are done.



Yellow Squash Casserole

Sue Mann

2 lb. squash (cooked, drained, and mashed)
2 Tbsp. onion, chopped
2 Tbsp. plain flour
1 tsp. salt
1 C. milk
2 Tbsp. melted butter
2 eggs, beaten
1 C. (4 oz.) grated cheese
Buttered bread crumbs (2 slices bread broken into small pieces; 1 Tbsp. melted butter mixed in.)

Stir onions into prepared squash. Make a white sauce by stirring flour, salt, milk and butter together over medium heat until thick or bubbly (or make in microwave). Add a couple of spoonfuls of white sauce to beaten eggs to heat, then add eggs to white sauce. Add cheese to sauce and stir until melted. Layer onion-squash mixture and white cheese sauce (put a layer of squash, then a layer of sauce, then repeat) into a greased casserole dish. Sprinkle with buttered bread crumbs. Bake 1 hour at 375 degrees until brown.

Main Dishes, Casseroles and Meats



White Oak Church - 1910

Drawing by Artist Gail O'Neil

In 1910, a new church building was constructed on the site which had been deeded to the church by Elias G. Barnes in 1881. A more modern house of worship replaced the original church building that had been constructed in 1883 on the land given by Mr. Barnes. It was a beautiful wooden structure with high vaulted ceilings in the sanctuary. The white country church was framed with tall, stately white oak trees which gave the inspiration for its name. The membership had grown from 80 members in 1883 to 186 in 1910.

Main Dish, Casseroles, and Meats

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Archer Lodge Community Center Hotdog Chili

Lisa Barnes

5 lbs. hamburger
Salt/pepper to taste
2 Tbsp. chili powder
32 oz. ketchup
2 to 3 Tbsp. sugar

Brown hamburger in batches and chop. Drain off all fat. Add salt, pepper and chili powder. Stir to combine. Add enough water to simmer for 30 minutes. Add ketchup and sugar. Stir often and turn off as soon as it is mixed well and bubbles up. The chili will stick once the ketchup and sugar is added.

Main Dishes and Casseroles



Helping of History...

We are still using the same homemade chili recipe that was given by Virginia Jones in the Archer Lodge Fire Department cookbook in 1983.

Helpful Hint...

Once you have the chili made, heat up the Carolina Packer hotdogs and volunteer to serve them at the park!



Helping of History...
The Homecoming Service for 1981 was a memorable occasion. We had a service honoring Mozelle Blinson for her service to the church and community. In 1950, she became the first deaconess at White Oak Church. For many years, she was the church pianist and a teacher at Archer Lodge School, which was located across the road from White Oak. She was affectionately known as "Miss Mozelle" to her many students and church family.

Aunt Huyla's Crab Cakes

Julie Hinton

1 lb. fresh lump/backfin crabmeat
1 Tbsp. mayonnaise
1 Tbsp. Worcestershire sauce
1 Tbsp. parsley flakes (optional)
1 Tbsp. baking powder
1/2 tsp. Old Bay Seasoning
(or more to your taste)
1/4 tsp. salt
1 egg, beaten
Saltines, crumbled

Mix mayo, Worcestershire sauce, parsley, baking powder, Old Bay, salt and egg. Add crabmeat and enough cracker crumbs to hold the cakes together. Place in fridge for 1 hour after forming into cakes. Fry or broil until golden brown on each side, turning only once. Makes 7 - 8 small or 4 large cakes.



(L to R) "Miss Mozelle" Blinson, Gladys Smith and J.T. Smith

Baked Chicken

Doris Thompson

1 (2½ to 3 lb.) broiler/fryer, split

1 lemon, halved

2 tsp. salt

½ tsp. paprika

¼ tsp. pepper

½ C. butter or margarine, melted
and divided

Place chicken, skin side up, in a shallow roasting pan. Rub chicken with lemon, squeezing out juice occasionally. Combine salt, paprika and pepper; sprinkle over chicken; brush with ¼ C. butter. Bake, uncovered, at 450 degrees for 10 minutes. Baste with remaining butter. Reduce heat to 350 degrees; cover and bake an additional 35 minutes or until tender. Yield: two to four servings.

Main Dishes and Casseroles





Baked Orange Roughy

Judy Kittredge

2 lbs. orange roughy fillets
1 C. French salad dressing
2 C. crushed cheese crackers
2 Tbsp. butter or margarine, melted
Paprika
2 Tbsp. minced fresh parsley

Dip orange roughy fillets in salad dressing, then dredge in crushed cheese crackers. Place coated fillets in a well-greased 9 x 13 inch baking dish. Drizzle fillets with melted butter and sprinkle with paprika.

Bake at 500 degrees for 10 to 12 minutes or until fish flakes easily when tested with a fork. Sprinkle fillets evenly with minced fresh parsley. Serve immediately. Yield: 4 to 6 servings.

Barbecued Spareribs

Sybol Daniel

Sauce:

$\frac{1}{4}$ C. butter or margarine
 $\frac{1}{2}$ C. onion, chopped
 $\frac{1}{4}$ C. lemon juice
 $\frac{1}{4}$ C. vinegar
 $\frac{1}{4}$ C. catsup
 $\frac{1}{4}$ C. Worcestershire sauce
Salt and pepper to taste
Spareribs (pork or beef)

Bake meat uncovered in oven for 1 hour at 325 degrees. Meanwhile, saute' onion in butter until lightly browned. Add remaining sauce ingredients and bring to a boil. Pour sauce over meat and continue to bake an additional hour or until tender. Baste often with sauce while cooking.

Main Dishes and Casseroles



Helping of History...

In 1981, our senior citizens organized as "Seniors in Action". The following year, at our community New Year's Breakfast, Connie Mulhollem presented them the "Vansetters" Award. (This distinction due to the fact that Archer Lodge had no jets!)



Barbecued Spareribs

Sue Mann

Pork spareribs

Thinly sliced, unpeeled lemon

Thinly sliced onion

Place ribs in shallow roasting pan (glass is preferable), meaty side up. On each piece place a slice of lemon and a slice of onion. Roast at 450 degrees for 30 minutes. Pour barbecue sauce over ribs and continue baking at 350 degree until done (45 - 60 minutes), basting every 15 minutes. Add water if needed.

Red Barbecue Sauce:

1 C. ketchup

1/3 C. dark brown sugar

4 cloves garlic, peeled and smashed

2 Tbsp. cider vinegar

1/2 tsp. salt

Freshly ground pepper

1/2 tsp. hot red pepper sauce

To use for dipping, put in a 2 C. glass container, cover tightly with microwaveable plastic wrap, and cook for 5 minutes in the microwave at 100% power. Makes 1 1/3 cups.

Beef Enchiladas

Jan Smith

Main Dishes and Casseroles



1 lb. ground beef
8 flour tortillas
1 - 10 oz. can enchilada sauce
1 - 16 oz. can refried beans
 $\frac{1}{2}$ - $\frac{3}{4}$ lb. shredded Mexican Blend
Cheese
 $\frac{1}{2}$ tsp. cumin

Brown ground beef and drain excess grease. Add cumin and mix well. Add $\frac{1}{2}$ can of refried beans and $\frac{1}{2}$ can enchilada sauce. Save the excess sauce and beans.

Warm tortillas in microwave. Fill each tortilla with $2\frac{1}{2}$ Tbsp. of beef mixture. Add shredded cheese and roll up. Place in lightly greased casserole dish. Drizzle remaining enchilada sauce over the rolled enchiladas. Sprinkle remaining cheese on top. Bake at 325 degrees for 15 - 20 min. until cheese melts and enchiladas are hot. Serve remaining refried beans and Mexican rice to complete your meal.



Beef Marinade

Sharon Freeman

$\frac{1}{2}$ C. oil
 $\frac{1}{2}$ C. soy sauce
 $\frac{1}{4}$ C. lemon juice
 $\frac{1}{4}$ tsp. garlic powder
2 Tbsp. Worcestershire sauce
2 Tbsp. prepared mustard

Mix all ingredients well and pour over meat. (Flank steak works well.) Allow meat to soak 2 hr. or overnight. Grill to suit. This marinade also works well with pork.

Helping of History...
White Oak Church's float in the 1981 Clayton Christmas parade was very impressive. We won the President's Trophy for the most original and creative float.

Beef Stroganoff

Sybol Daniel

Main Dishes and Casseroles



2 lbs. beef
1 Tbsp. flour
5 Tbsp. butter, divided
2 C. beef bouillon
2 Tbsp. sour cream
1 Tbsp. tomato ketchup
3 Tbsp. grated onion
1 pkg. medium egg noodles, cooked according to directions on package

Step 1:

Cut beef into thin strips, sprinkle freely with salt and pepper, and let stand for 2 hours in a cool place.

Step 2:

Sauce:

Make a roux by blending flour with butter and cook over low heat until mixture bubbles and is smooth.

Gradually stir in beef bouillon and cook until mixture begins to thicken.

Boil for 2 minutes, add sour cream and tomato ketchup, stirring constantly.

Simmer very gently without boiling.

Step 3:

Brown the pieces of beef in 3 Tbsp. of butter with the grated onion. When the meat is brown, pour the sauce into pan with meat and simmer gently for about 20 minutes. Serve over noodles.



Beef Stroganoff

Mary Jane Sauls

- 1 lb. boneless beef sirloin or top round steak, $\frac{3}{4}$ " thick
- 2 Tbsp. vegetable oil
- 1 med. onion, chopped
- 1 - 10 $\frac{3}{4}$ oz. can cream of mushroom soup
- $\frac{1}{2}$ C. sour cream
- 4 C. hot cooked med. egg noodles

Slice the beef in thin strips. In a medium skillet, heat half of the oil, add beef and cook until brown. Stir often. Set beef to the side. Reduce heat and add remaining oil. Add onion and cook until tender. Pour off fat. Add soup. Heat to a boil. Stir in sour cream and return beef to pan and heat through. Serve over noodles.



*The White Oak Choir
sings during our annual
Hanging of the Greens
Service.*

Breakfast Casserole

Donna Parrish

6 slices white bread, broken in pieces
½ lb. sharp cheddar cheese, cut in small pieces
1 tsp. dry mustard
1 tsp. salt
3 Tbsp. butter or margarine
4 eggs
2 C. milk

Grease bottom and sides of oblong casserole dish. Line bottom of dish with half of bread pieces. Cover with half of cheese. Sprinkle with half of mustard and salt. Repeat layers. Dot with butter. Beat eggs and milk together. Pour over casserole.

Refrigerate uncovered overnight. Bake at 350 degrees for 30 minutes. Serves 6 to 8. Serve with Comstock apple pie filling, sausage or bacon.

Main Dishes and Casseroles



Helping of History...

A tradition was started in 1984. Under the leadership of Mary Lou Barnes, our first Hanging of the Greens was held.

Every year since that time, we have decorated our sanctuary for Christmas with all families participating in this service.



Brunswick Stew

In Memory of Penina Edwards

1 lb. ground beef
1 lb. ground pork
1 - 5 lb. chicken
4 - 15 oz. cans tomatoes
2 - 15 oz. cans corn
2 - 15 oz. cans butter beans
2 - 15 oz. cans peas
1 lb. onions
6 lbs. Irish potatoes, boiled
2 sm. bottles catsup
3 pods red pepper (optional)
1 sm. bottle Worcestershire sauce

Boil chicken until it is very tender and pick meat off bone. Strain chicken broth. Save $\frac{1}{2}$ gallon of broth and add chicken, beef, pork, chopped onions, tomatoes and red pepper. Stir continuously and cook until the onions are well done. Add peas, corn and butter beans. Mash the potatoes and beat into the stew. Add catsup, Worcestershire sauce and salt to taste. Let simmer for an hour or so and stir frequently to keep from scorching. Frozen vegetables may be used instead of canned.

Cabbage Beef Casserole

Rhonda Castleberry

1 lb. lean ground beef

1 med. cabbage

1 C. shredded cheese

Brown and drain beef. Chop cabbage. Preheat oven to 350 degrees. Layer cabbage and then beef in a casserole dish. Place in the preheated oven for 30 minutes. Top with cheese and continue baking for 5 minutes. Easy, low-fat, and delicious!

Main Dishes and Casseroles



Cheddar Chicken Bake

Jane Peacock

3 C. cooked chicken

1½ C. celery slices

1 C. sharp cheddar cheese, grated

¾ C. mayonnaise or salad dressing

¼ C. slivered almonds

¼ C. chopped onion

1 Tbsp. lemon juice

1 tsp. salt

½ C. cornflake crumbs

2 Tbsp. melted margarine

Combine all ingredients except corn-flake crumbs and margarine. Put in a lightly greased baking dish. Toss crumbs with margarine and put on top. Bake at 325 degrees about 30 - 35 minutes. (I double this recipe for a 9 x 13 inch dish.)

Helping of History...

In 1985, we updated our church organ with the purchase of a Baldwin organ. Individual donations and various fund-raisers were held to help with the expenses of this project.



Chicken and Almonds

Sybol Daniel

3 chicken breasts, thinly sliced
1/2 lb. snow peas
1/2 (15 oz.) can baby corn
1/2 lb. fresh mushrooms, sliced
(optional)
4 to 6 green onions, chopped
1 clove garlic, minced
1 C. chicken bouillon
1/4 C. soy sauce
1 tsp. sesame oil
1 Tbsp. sugar
2 Tbsp. cornstarch
1/4 C. oil
1 - 4 oz. pkg. sliced almonds

Marinate chicken breasts with garlic, 1 tsp. sugar and 2 Tbsp. soy sauce for about fifteen minutes. Toast almonds in 1 Tbsp. oil. Remove and add additional oil. Cook chicken until white. Remove from pan. Saute' mushrooms, onion, corn and snow peas until crisp, but not too soft. Add chicken.

Mix soy sauce, sesame oil, sugar and cornstarch. Add to chicken mixture and stir until thick. Remove to serving dish and top with almonds. Serve with rice.

Helping of History...
*The carillon system
was updated in 1986.*

Chicken and Broccoli Casserole

Sarah Hamilton

2 - 10 oz. pkgs. frozen broccoli
8 boneless, skinless chicken breasts,
boiled
2 - 10 $\frac{3}{4}$ oz. cans cream of chicken
soup
1 C. sharp grated cheese
 $\frac{1}{2}$ C. milk
1 tsp. lemon juice
1 C. mayonnaise
1 C. soft bread crumbs
2 Tbsp. butter, melted

Boil chicken and chop. Cook broccoli by directions on box. Lightly grease 9 x 13 baking dish. Arrange broccoli and chicken in dish. Combine soup, milk, lemon juice and mayonnaise.

Pour over chicken and broccoli. Sprinkle with cheese. Combine bread crumbs and butter. Sprinkle on top. Bake at 350 degrees for 40 minutes.

Main Dishes and Casseroles





Chicken and Rice

Susan Stelzner

1 - 10 $\frac{3}{4}$ oz. can cream of mushroom soup

1 C. water

$\frac{3}{4}$ C. rice

$\frac{1}{4}$ tsp. paprika

$\frac{1}{4}$ tsp. pepper

4 skinless, boneless chicken breasts

Preheat oven to 375 degrees. Put soup, water and rice in a baking pan. Stir well. Put chicken breasts on top and sprinkle with paprika and pepper. Cook for 45 minutes.

Chicken and Wild Rice Casserole

Mary Lou Barnes

- 3 C. chicken breast, cooked and cut up
- 1 - 6 oz. pkg. Uncle Ben's Original Recipe Long Grain and Wild Rice, prepared according to directions on package
- 1 - 10 $\frac{3}{4}$ oz. can of cream of celery or cream of chicken soup
- 1 - 2 oz. jar of pimentos (I use 7 oz. jar.), drained
- 1 - 16 oz. can French style green beans, drained
- 1 C. mayonnaise
- $\frac{1}{4}$ tsp. salt
- $\frac{1}{8}$ tsp. pepper
- 1 C. chicken broth

Combine all ingredients except chicken broth. Bake in casserole dish 35 to 45 minutes at 350 degrees. I pour about 1 cup chicken broth over casserole just before baking. Yield: 10 - 12 servings.

Main Dishes and Casseroles



Helping of History...
Brass chandeliers and sconces were installed and dedicated on May 22, 1988 in honor of Delma Whitley Flowers. Mrs. Flowers taught Sunday School at White Oak for 50 years. The chandeliers and sconces were presented by Mrs. Flowers' daughter, Becky Flowers.



Chicken Au Gratin

Terry Boykin

$\frac{1}{4}$ C. seasoned croutons, crushed
 $\frac{1}{4}$ C. grated Parmesan cheese
1 lb. (4) boneless, skinless chicken
breast fillets
 $\frac{1}{4}$ C. mayonnaise

Combine crushed croutons and Parmesan cheese in a shallow dish. Brush both sides of chicken breasts with mayonnaise; coat with crouton/cheese mixture. Arrange in shallow baking dish. Bake in 375 degree oven for 20 - 25 min. or until golden brown. Makes 4 servings.

Helping of History...
Clara Hinton Eason
was 100 years old in
1990. She was the
oldest living member
at that time.

Chicken Broccoli Casserole

Terry Boykin

Main Dishes and Casseroles



4 boneless, skinless chicken breasts
2 boxes frozen broccoli florets
1 - 10 3/4 oz. can Campbell's cheddar cheese soup
1 - 10 3/4 oz. can Campbell's cream of broccoli soup
Shredded cheddar cheese, mild or sharp
Salt
Pepper

Boil chicken until tender. Cook broccoli as directed on box or until tender. Cut chicken and broccoli into small pieces. Mix chicken, broccoli and soups. Pour into a lightly greased 9 x 13 baking dish. Season with salt and pepper as desired. Top with shredded cheese. Bake in 400 degree oven for 20 - 30 minutes or until bubbling. Broil a couple of minutes to brown cheese.



Chicken Casserole

Phyllis Creech

- 6 - 8 boneless chicken breasts
- 1 - 10 $\frac{3}{4}$ oz. can mushroom soup
- 1 C. milk
- 1 can peas with mushrooms and pearl onions (optional)
- 1 sm. onion, cut up (optional)
- 1 sm. pkg. Pepperidge Farm dressing
- 1 stick melted butter or margarine
- 1 C. broth, saved from cooked chicken

Boil chicken and cut in bite size pieces. (Save broth.) Place in the bottom of casserole dish. Mix mushroom soup and milk. (Add peas and onions if you like.) Pour over chicken. Mix Pepperidge Farm dressing, margarine and broth. Put on top of chicken casserole. Cook at 325 - 350 degrees (depending on oven) for 30 minutes.



Dara Edwards our Church Pianist/Organist, playing White Oak's grand piano.

Maxie Louise Castleberry Wall

White Oak has been such a vital part of the Wall family for generations. As little girls, we remember revivals with the windows open, bugs flying around the light fixtures, everyone fanning themselves with fans from the funeral homes, great and loud music, and lots of good preaching. Easter was special: getting up early to attend the Easter Sunrise services, the sun rising over the graveyard and everyone wearing their very best clothes.

Summers had their share of activity as well. Vacation Bible School, Kool Aid under the oak trees that shade the grounds and Sunday School attendance—even when we were on vacation. We often think of walking to church sometimes and even riding the tractor when it snowed. Homecomings with all the wonderful food spread on tables under the shade trees and Mother preparing baskets of good food. Always good food. All aspects of church life are memories for us because Mother made sure we were involved.

And of course, MUSIC was always a family tradition and a deep love of hers. Mother played the piano and organ on occasion and in her later years, played the piano on a regular basis. Paper clips still mark the pages of the hymnal that she used. We can still remember the looks we would get when we misbehaved and she was playing the piano. We knew we were in trouble. Her love of music has not been forgotten. At

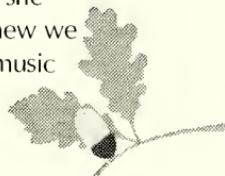


*Mary Louise Castleberry Wall
1912-1990*

*Second of 11 Castleberry children
Daughter of Annie Loleta Lassiter
and William Baxter Castleberry
Wife of Joseph Malachi Wall - Son
of Celia Murphy and Jesse Wall*

her death in 1990, in lieu of flowers, contributions were accepted to purchase, in her memory, the grand piano that now sets in the sanctuary of White Oak. What better way for the music she loved to be sprinkled throughout everything that takes place in this special place! It's as if a part of her lives on.

*Nancy Joan Wall Jeffreys
Judy Douglas Wall Jones
Glenda Dianne Wall Lynch*



Delma Whitley Flowers



Delma Flowers was nice and sweet.
She's the kind everyone should meet.
Even if I started to cry. She could tell
when I would lie.
Even though she couldn't hear
She could tell when there would be a tear.

As I grew and grew
Delma Flowers told me everything she knew.
Even though she's physically dead,
The image of her will remain in my head
Now that she has united with
her husband and son

Her mental work will never come 'undone'.
At her funeral there was pain and sorrow.
But the part of her that's in my head
will never be hollow.

Delma Flowers was more than a
grandmother to me.

She was as good as a brother.
Delma Flowers is my guardian angel.

Jordan White Finch
Grandson 02-08-96 (age 13)



Delma Flowers

Born August 23, 1907
Died October 05, 1995

Chicken Casserole

In Memory of Delma Flowers

2 C. cooked chicken, chopped
1½ C. boiled rice
1 - 8 oz. can water chestnuts, chopped
1 - 10 ¾ oz. can cream of chicken
 soup
1 Tbsp. diced onion
¾ C. mayonnaise
1 C. broth
Cornflakes for topping
Butter or margarine

Mix all the ingredients together except cornflakes. Pour in baking pan. Top mixture with crushed cornflakes. Dot with butter or margarine. Bake 30 to 40 minutes at 350 degrees until bubbly.

Main Dishes and Casseroles



Helping of History...
In 1992, the family and friends of Maxie Castleberry Wall gave, in her memory and for her love of music, a grand piano. The piano was dedicated on February 9, 1992.



Helping of History...
Sheila Griffin is the wife of the Reverend Jody Griffin, who was pastor of White Oak Baptist Church from 1988 to 1992.

Chicken Casserole

Sheila Griffin

- 4 chicken breasts
- 1 - 8 oz. sour cream
- 2 -10 $\frac{3}{4}$ cans cream of chicken soup
- 1 stack Town House crackers
- 1 stick melted butter
- 1 Tbsp. poppy seed

Cook chicken and debone. Tear in strips and put in a 9 x 13 dish. Mix soup and sour cream and pour over chicken. Crumble crackers over soup. Pour on melted butter. Sprinkle poppy seed. Bake at 350 degrees for approx. 30 minutes.

Chicken Dorito Casserole

Karen Holland

Main Dishes and Casseroles



4 - 6 boneless chicken breasts
1/4 C. celery, chopped
1/4 C. onion, chopped
1/4 C. green pepper, chopped
1 - 10 3/4 oz. can cream of chicken soup
1 - 10 3/4 oz. can cream of mushroom soup
1 bag Doritos (crushed)
Butter
1 - 15 oz. can diced tomatoes
1/2 C. chicken broth
2 C. cheddar cheese, shredded

Boil chicken and save 1/2 C. chicken broth. Tear chicken into small pieces. Sauté' onion, celery and green pepper in butter. Mix soups, tomatoes, chicken broth and 2/3 bag of crushed Doritos. Mix chicken and veggies into soup mixture and pour into casserole dish. Top with remaining chips* and cheese. Bake at 350 degrees for 30 minutes or until cheese melts.

*Don't completely cover casserole with chips. Crush these really small and spread them out. Otherwise, it makes the cheese turn out like cardboard!



Helpful Hint...

This dish takes awhile, but it is worth the wait!

Chicken Chili with Beans

Dixie Thompson

- 1 Tbsp. olive oil
- 3 tsp. whole cumin seed or ground cumin
- 2 med. onions, finely chopped
- 5 garlic cloves, roughly chopped
- 1 green bell pepper, finely chopped
- 2 boneless, skinless chicken breasts, cut in 1 inch cubes
- 2 tsp. chili powder
- 1 tsp. dried oregano
- 1 dried bay leaf
- 1 - 28 oz. can chopped tomatoes with juice
- 1 - 4 oz. can green chilies, finely chopped (or fresh hot peppers)
- 2½ C. homemade or low-sodium canned chicken stock (or made with bouillon and water)
- ½ tsp. salt
- 4 C. (2 cans) kidney beans (drained and rinsed well)

In large heavy-bottom pot or Dutch oven, heat oil and cumin seeds over medium heat until the cumin is lightly toasted and aromatic, about 1 minute. Add onion, garlic and bell pepper, and reduce heat to medium-low; cook stirring occasionally, until vegetables are soft and lightly golden, about 10 minutes.

Raise heat to medium, and add chicken, chili powder, oregano and

bay leaf. Cook, stirring frequently, until chicken is seared on the outside and coated thoroughly with spices, about 10 minutes. Stir in tomatoes and green chilies. Cook five minutes. Add stock, salt and beans; season with black pepper. Stir to combine. Cover; simmer. Stir contents, then replace lid to partially cover pot. Reduce heat to medium-low. Cook until chili is thickened and chicken is tender, stirring occasionally, about 1½ hours. Garnish with sour cream, shredded cheese and fresh cilantro leaves.

Main Dishes and Casseroles





Chicken Parmesan

Sybol Daniel

4 oz. Fettuccine, cooked and drained
4 skinless, boneless chicken breasts,
cut in cubes
1/2 C. milk
1/3 C. bread crumbs
1/3 C. Parmesan cheese
1 - 15 oz. can diced tomatoes
1 - 4 oz. can tomato paste
1 tsp. Italian seasoning
Chopped fresh basil

Cook pasta according to directions on package, drain. Dip chicken in milk. Add cheese to bread crumbs. Coat chicken with mixture. Cook chicken in 1 Tbsp. olive oil in large skillet over medium heat until no longer pink. Remove chicken and keep warm.

Stir undrained tomatoes, Italian seasoning and tomato paste into skillet. Simmer for 5 minutes. Serve over chicken and fettuccine. Sprinkle with Parmesan cheese and chopped fresh basil. Serves 4.

Chicken Salad

In Memory of Lois Johnson

- 1 lg. chicken (at least 5 lbs.)
- 2 C. finely chopped very sweet pickles
(Homemade sweet pickles are best.)
- 1 sm. stalk of finely chopped celery
- 2 C. Miracle Whip salad dressing

Cut up chicken. Cook, salted to taste until tender. Debone and cut with chicken shears. Mix all ingredients together and refrigerate until ready to serve.

Main Dishes and Casseroles



Helping of History...

Mrs. Johnson included a comment with this recipe when it appeared in the church cookbook that was published in the 1970's. She had noted, "Makes very good sandwiches."

Chicken Salad

Jean Thompson

- 1 - (2½ - 3 lb.) chicken
- 4 eggs, boiled and mashed
- 4 stalks celery, chopped
- 3 Tbsp. sweet salad cubes
- 4 Tbsp. Miracle Whip salad dressing

Boil chicken in salted water until tender. Remove from bone. Cut in small pieces and add remaining ingredients. Add salt and pepper to taste. Add more or less Miracle Whip as needed for right consistency.



Chicken with Mushrooms and Cheese

Jennifer Stoneking

4 chicken breasts
2 to 3 eggs, beaten
1 C. chicken broth
Italian bread crumbs
2 C. mozzarella cheese, shredded
Mushrooms, sliced (optional)
Butter

Soak chicken breasts in egg for 1 hour. Coat breasts with Italian bread crumbs and baste with a little butter. Bake in oven at 350 for 30 minutes, then cover with mushrooms, mozzarella cheese and chicken broth. Bake for another one half hour. Check chicken to see if done.

Chipped Beef on Chicken

Mary Holland
Donna Parrish

- 8 pieces of chicken breast, skin and bones removed
- 1 - 4.5 oz. jar Armour sliced dried beef*
- 1 - 10 3/4 oz. can cream of mushroom soup (do not dilute)
- 8 oz. sour cream
- 8 strips bacon
- Paprika (optional)

Line long shallow casserole dish (8 x 12 inch) with chipped beef. Wrap bacon around each chicken breast. (Or you can slit the chicken breast and stuff each one with chipped beef.)

Mix sour cream and soup. Pour over chicken in casserole. Bake at 275 degrees for 3 hours uncovered. Add paprika before serving. Serves 8.

*I soak chipped beef in warm water to remove some of the salt. Drain before using in the recipe.

Main Dishes and Casseroles



Helping of History...
*Mary calls this recipe
Party Chicken.*



Crab Cakes

In Memory of Mozelle Blinson

- 1 lb. crabmeat
- 1 egg
- 1 Tbsp. mayonnaise
- 1 sm. onion, chopped
- 1 C. mashed potatoes

Make into cakes. Brown in oil.

Crabmeat Casserole

Ellen Hinnant

- 1 lb. crabmeat
- 1 C. mushrooms, chopped
- 2 C. white sauce*
- 1/4 lb. grated sharp cheese

White sauce:

- 2 C. milk
- 4 Tbsp. flour
- 4 Tbsp. butter
- Salt, pepper and paprika to taste

Combine the ingredients for the white sauce. Cook in a double boiler until thickened. Mix cheese, mushrooms and crabmeat in sauce. Pour in baking dish. Top with some of the grated cheese. Bake in 350 degree oven for 25 minutes.

Crescent Chicken Rolls

Jane Peacock

1 pkg. crescent dinner rolls for 8

3 oz. cream cheese, softened

2 Tbsp. melted butter

2 C. cooked chicken

Salt and pepper to taste

2 tsp. minced onion

2 Tbsp. milk

Open out each dinner roll. Mix all other ingredients together and form into small balls. Place a meat ball on each roll, fold to cover meat with the dough, and pinch dough to seal edges. Place on ungreased cookie sheet and bake at 350 for about 20 - 25 min. until golden brown. Recipe can be doubled.

Main Dishes and Casseroles





Crock Pot Picnic

Phyllis Creech

-
- 1 pork picnic shoulder (appropriate size for crock pot)
 - 1 can whole berry cranberry sauce

Place shoulder in crock pot. Put can of whole berry cranberry sauce on top. Cook 8 -10 hours on slow heat. Lift lean shoulder from mixture. You now have deliciously flavored meat to enjoy. Throw away leftovers in crock pot.

Helping of History...

A three octave set of handbells was purchased in 1992. This fund had been started a few years earlier with money from the sale of a quilt at the church bazaar.

Additional funds from memorial gifts and bazaar sales made the purchase possible.



Deluxe Chicken Casserole

Patsy Ray

2 C. diced cooked chicken
1½ C. cooked rice
1 C. chopped celery
½ C. chopped walnuts or pecans
1 - 10 oz. can cream of chicken soup, undiluted
2 tsp. finely chopped onion
½ tsp. salt
½ tsp. black pepper
¼ tsp. ground red pepper
1 Tbsp. lemon juice
¾ C. mayonnaise
½ C. water
3 hard-boiled eggs, sliced
1 to 2 cups coarsely crumbled potato chips

Combine first 10 ingredients in lg. bowl. Combine mayonnaise and water. Stir with a wire whisk until smooth. Add mayonnaise mixture to chicken mixture. Gently fold in egg slices. Spoon into a 7 x 11 inch baking dish. Bake at 400 degrees for 15 minutes or until bubbly. Just before serving top with potato chips.

Main Dishes and Casseroles



Helping of History...

Patsy is the wife of the Reverend John B. Ray, who was pastor of White Oak Baptist Church from 1966-1971.



Dill Sauce for Salmon

Pattie Barber

$\frac{1}{2}$ C. sour cream
2 Tbsp. cucumber, finely chopped
1 Tbsp. fresh dill, chopped
 $\frac{1}{2}$ tsp. dried dill weed
2 tsp. minced fresh chives
2 tsp. minced green onion
Pinch of salt
Pinch of pepper

Combine sour cream, cucumber, dill, chives, salt, and pepper in a small bowl. Refrigerate.

Helping of History...
In 1994, new hymnals for the sanctuary were acquired under the leadership of Dara Edwards. The purchase was made possible through memorial gifts and individual donations.

Gail's Pizza

Gail O'Neil

1 box hot roll mix

$\frac{1}{4}$ C. oil

1 C. hot water

Pizza sauce

Toppings: your choice

Combine the yeast package and the flour. (Both are in the hot roll mix.) Add oil and water. Mix and knead dough for five minutes. Divide the dough into two balls and press them into separate pizza pans. Spread pizza sauce and add toppings to suit your taste. Bake at 400 degrees for 10 - 15 minutes until the cheese is bubbly and brown. Remove from the oven. Slice and serve.

Main Dishes and Casseroles





Easy Lasagna

Tracy Farmer

- 1 lg. jar spaghetti sauce
- 1 - 10 oz. can diced tomatoes with basil, garlic and oregano (undrained)
- $\frac{1}{2}$ C. water
- 1 oz. fresh Parmesan cheese, grated
- 1 egg
- 1 - 15 oz. carton of part-skim ricotta cheese
- 10 uncooked lasagna noodles
- 3 C. mozzarella cheese

Preheat oven to 400 degrees. Combine spaghetti sauce, undrained tomatoes and water. In a separate bowl, beat the egg and then add the ricotta cheese and Parmesan cheese.

To assemble lasagna, spread $1\frac{1}{2}$ C. of the sauce over bottom of casserole dish. Arrange five of the uncooked noodles in a single layer over the sauce by placing four noodles lengthwise and one noodle crosswise to cover the bottom of dish. Press noodles into sauce. Spread all of the ricotta cheese mixture over noodles. Sprinkle with $1\frac{1}{2}$ C. mozzarella cheese. Top with $1\frac{1}{2}$ C. of the sauce and remaining five uncooked noodles, breaking noodles to fit. Press noodles into sauce.

Spread the remaining sauce over noodles. Cover dish with aluminum foil. Bake for 45 minutes or until noodles

are tender. Uncover carefully and sprinkle with remaining mozzarella cheese. Cover loosely with foil and let stand for 15 minutes.



Granny's Oven Bar-B-Que Chicken

In Memory of Janie Green

1 cut up chicken or eight pieces of chicken

1 C. flour

Salt to taste

Vinegar mixture:

1½ C. vinegar

2½ C. water

½ C. sugar

1 Tbsp. crushed red pepper
(more if desired)

Cut up chicken. Dredge in flour and salt. Place chicken in a single layer in deep 9 x 13 inch baking dish. Mix vinegar, water, sugar, and red pepper. Heat until sugar is dissolved. Pour vinegar mixture over chicken. Cover and bake at 350 degrees for approximately one hour or until done.



Grilled Fish

Kay Boyette

Whole, dressed fish of choice (bass, brim, flounder, etc.)

Potatoes

Onions

Butter

Salt and pepper

Spray aluminum foil with Pam. Place fish on bottom. Cover with potato slices, onions, butter, salt and pepper to your taste. Roll foil and seal. Grill 20 - 30 minutes.

Grilled Pork Tenderloin

Carrie Byrd

Main Dishes and Casseroles



2 or 3 Tbsp. olive oil
1 Tbsp. ground ginger
2 Tbsp. chili powder

Mix the above ingredients and marinate whole pork tenderloin for 24 hrs. prior to grilling. Grill tenderloin until it reaches 170 degrees.

Saute' the following ingredients together until tender in small amount of olive oil:

Green pepper, sliced
Red pepper, sliced
Yellow pepper, sliced
Red onion, sliced
Granny Smith apple, sliced

Sauce: Mix equal parts of Dijon mustard and mango chutney to make the sauce. Mix sautéed vegetables and apple together with the sauce. Serve over pork tenderloin.



Hamburger Casserole

Sally Boyette

1½ lbs. hamburger
2 med. onions, chopped
½ tsp. each of salt, pepper and chili powder
1 - 16 oz. pkg. macaroni, cooked
1 C. diced or shredded cheese
1 C. milk
¼ C. diced green pepper
1 - 15 oz. can tomatoes

Brown hamburger with seasonings and onion. Add all other ingredients. Put in 9 x 13 inch casserole dish and bake at 350 degrees for 30 minutes. I use 8 oz. pkg. of sharp shredded cheese, putting half in casserole and half on top of casserole.

Hamburger Casserole

Linda Ward

1½ lb. ground round
1 med. bell pepper, finely chopped
1 med. onion, finely chopped
1 lb. box of elbow macaroni noodles
1 ½ cans (15 oz.) tomato sauce
(Hunt's Special Italian)
1 tsp. minced garlic
2½ C. mozzarella cheese, grated
Salt and pepper to taste

Cook macaroni noodles following box directions. Drain and place aside. Cook ground beef with garlic, onions and peppers; drain. Mix tomato sauce into beef mixture; add salt and pepper to taste. Mix noodles into beef mixture and place in a 9 x 13 inch casserole dish. Cover with cheese. Cover casserole dish and bake 15 to 20 minutes at 350 degrees until cheese is slightly brown.

Main Dishes and Casseroles



Helping of History...
The Caregivers of White Oak Baptist Church was organized in 1996. Spearheaded by Mary Lou Gordon, the purpose of this ministry was to visit the homebound and nursing homes, prepare meals, and provide love offerings as needed.



Lasagna Roll Ups

Jennifer Stoneking

- 1 pkg. lasagna noodles (10 noodles), cooked
- 1 egg, beaten
- 3 green onions
- 1 Tbsp. oil
- 1 - 15 oz. ricotta cheese
- $\frac{1}{4}$ C. Parmesan cheese
- 1 pkg. chopped frozen broccoli (or fresh)
- $\frac{1}{2}$ tsp. salt
- 1 - 10 oz. can spaghetti sauce
- Mozzarella cheese

Cook lasagna noodles in saucepan over medium heat. Cook broccoli and onions in oil; remove from heat and stir in salt, beaten egg, ricotta and Parmesan cheeses. In baking dish, cover the bottom with half of the sauce (saving other half for the top). Then on table lay lasagna out flat and spread on broccoli and cheese mixture; roll like a jelly roll. Lay roll-ups in pan with seam side down in sauce. Top with remaining sauce and mozzarella cheese. Bake at 375 for 30 minutes. (Can also stuff large pasta shells instead of lasagna noodles).

Layered Ground Beef Casserole

Ann Jones

Main Dishes and Casseroles



1 lb. ground beef
2 or 3 onions, sliced
2 or 3 potatoes, sliced
Butter
Salt and pepper to taste
1 - 10 $\frac{3}{4}$ oz. can tomato soup

Place alternate layers of ground beef patties, potatoes and onions in buttered casserole dish. Salt and pepper each layer. Place pats of butter on top. Dilute soup with one can of water; pour over mixture. Cover and cook for 2 $\frac{1}{2}$ hours at 350 degrees. Yield: 6 to 8 servings.



Little Meat Loaves

Tracy Farmer

1½ lbs. ground beef
1 - 8 oz. can tomato sauce, divided
1 C. soft bread crumbs
2 Tbsp. dried minced onion flakes
¾ tsp. salt
¼ tsp. pepper
2 lg. eggs, beaten
2 tsp. dried parsley flakes
1 tsp. Worcestershire sauce

Combine ground beef, ½ C. tomato sauce, and next five ingredients. Stir well. Shape mixture into 6 loaves. Place loaves on a greased rack of a broiler pan. Bake loaves, uncovered at 450 degrees for 25 minutes or to desired doneness.

Combine remaining tomato sauce, parsley flakes, and Worcestershire sauce. Remove pan from oven; pour tomato mixture over meat loaves. Bake 5 more minutes.

Lobster Bundles

Lisa Stephens

Main Dishes and Casseroles



1 scallion
8 oz. cooked lobster meat
 $\frac{1}{4}$ C. crumbled feta cheese
1 Tbsp. Dijon mustard
4 oz. cream cheese, softened
Salt and pepper to taste
1 Tbsp. chopped fresh tarragon
1 Tbsp. white wine
24 wonton wrappers (3 x 3 inch per square)
Vegetable cooking spray

Trim and slice scallion, using green part only. In a medium bowl, toss lobster with scallion and feta. Mix with mustard, cream cheese, salt, pepper, tarragon and wine.

Spray mini-muffin tins with vegetable cooking spray. Place one wonton wrapper in each cup and gently press down. Place a heaping teaspoon of lobster mixture in each cup. Fold sides on top to seal or twist to enclose.

Spray each bundle with cooking spray. Bake at 375 degrees for 12 to 15 minutes or until lightly brown. Serve immediately.



Louisiana Rice Dressing

Susan Stelzner

- 2 Tbsp. olive oil
- 1 C. chopped onion
- 1 C. chopped green pepper
- 1/2 C. chopped parsley
- 1/2 C. chopped celery
- 2 Tbsp. garlic
- 2 lbs. ground beef
- 2 lbs. ground pork
- 2 tsp. Worcestershire sauce
- 3 C. chicken stock
- 4 C. cooked rice
- 2 tsp. salt

Preheat oven to 350 degrees. Brown ground beef and discard grease. Add ground beef to large baking pan. Brown ground pork and discard grease. Add ground pork to ground beef. Add all other ingredients, stir well. Bake for 30 minutes.

Mac & Cheese-South Carolina Style

Jane Pace

1- 8 oz. package macaroni
2 C. grated cheese
1 Tbsp. butter
1 tsp. salt
1/8 tsp. cayenne pepper
3 eggs, beaten
2 C. milk

Cook macaroni, drain and blanch with cold water. Cover bottom of a buttered baking dish with half of macaroni. Then layer on 1 cup cheese. Dot with half of the butter, salt and pepper. Repeat. Beat eggs and milk together and pour over top. Bake at 375 degrees until firm. (Approximately 30 minutes.)

Main Dishes and Casseroles





Manicotti

Angie Taylor

- 1 - 12 oz. pkg. Manicotti
- 1/2 C. onion, chopped
- 1/2 C. green pepper, chopped
- 1 Tbsp. oil
- 1 1/2 lb. hamburger
- 1 tsp. Italian herb seasoning
- 3/4 C. shredded cheddar cheese
- 1 - 14 oz. can tomato sauce
- 1 - 3 oz. can mushrooms (optional)
- 2 C. cheddar cheese, shredded
(for topping)
- 1 - 15 oz. can diced Italian tomatoes

Cook noodles until almost done. Drain and set aside. Saute' onion and green pepper in oil. Add beef and herb seasoning. Cook until beef is done. Add tomato, tomato sauce, 3/4 C. shredded cheddar cheese and mushrooms. Cook until thick. Stuff noodles. Reserve any sauce that is left over. Layer noodles in greased pan. Top with 2 C. cheddar cheese and remaining sauce. Bake at 350 degrees for 30 - 40 min. Serves 8. Freezes well.

Helping of History...
Sharon and Terry Freeman gave a 4th octave of handbells to our Handbell Choir in memory and honor of Sharon's grandparents, Wilfred and Elizabeth Rowe. The handbells were dedicated on March 30, 1997.

Many Way Meat Balls

Helen Vinson

Main Dishes and Casseroles



1 lb. ground beef
1/4 C. minced onion
1/2 tsp. salt
1/2 C. water
1/4 C. dry bread crumbs
1 egg, slightly beaten
1 - 10 3/4 oz. can Campbell's cream of mushroom soup*
2 Tbsp. chopped parsley

Mix beef, bread crumbs, onion, egg and salt. Shape into 16 meat balls. In skillet, brown meat balls, pour off fat. Stir in soup, water and parsley. Cover and cook over low heat for 15 minutes. Stir now and then. Makes 4 servings.

*You may use cheddar cheese soup or cream of celery soup.



Marsha's Three Cheese Chicken Bake

Julie Hauser

- 8 oz. lasagna noodles, cooked
- 2 C. chicken, cooked and cut in pieces
- $\frac{1}{2}$ C. chopped onion
- 1 $\frac{1}{2}$ C. mozzarella cheese, shredded
- $\frac{1}{2}$ C. chopped bell pepper
- $\frac{1}{2}$ C. grated Parmesan cheese
- 3 Tbsp. diet margarine
- 1 tsp. chili powder
- 1 - 10 $\frac{3}{4}$ oz. can cream of chicken soup
- 1 - 4 oz. can sliced mushrooms (drained)
- $\frac{1}{2}$ C. chopped pimento
- 1/3 C. skim milk
- $\frac{1}{2}$ tsp. basil
- 1 $\frac{1}{2}$ C. creamy lite cottage cheese

Cook lasagna according to directions. Drain. Cook onion and green pepper in margarine. Stir in soup, mushrooms, pimento, milk and basil. Lay noodles in baking dish. Top with chicken, cheeses and soup mixture. Repeat process.

Bake at 350 for 45 minutes. Top with remaining cheeses. Bake until cheese melts.

Meat Loaf with Sauce

Sandra Johnson

Main Dishes and Casseroles



1½ lbs. ground beef
1 C. cracker crumbs
1 med. onion, chopped
1¼ tsp. seasoned salt
½ tsp. pepper
½ C. catsup
1 egg, beaten

Sauce:

½ C. catsup
2 Tbsp. prepared mustard
2 Tbsp. brown sugar
2 Tbsp. molasses
2 Tbsp. vinegar

Mix ground beef and ingredients well.
Shape into loaf and put in baking dish.
Combine sauce ingredients and pour
over meat loaf. Bake at 350 degrees
for 1¼ hours. Cook covered. This can
be prepared the night before and
stored in the refrigerator until ready to
cook. Pour grease off after cooking.



Meat Loaf with Sauce

Janice Smith

3 lbs. ground beef
1½ C. oatmeal
3 tsp. salt
½ tsp. pepper
½ C. onion, chopped
2 eggs, beaten
1½ C. milk
½ C. chopped green pepper

Mix all ingredients well. Shape in loaf in baking dish. Then add topping made from the following ingredients:

2/3 C. ketchup
2 Tbsp. brown sugar
2 tsp. prepared mustard

Bake for one hour at 350 degrees.
You can half this recipe.

Sauce:

1 - 14.5 oz. can diced tomatoes
(with green pepper and onion)
½ C. onion
½ C. pepper
½ C. celery
1 Tbsp. sugar
¼ C. water
2 tsp. margarine

(continued)



Chop onion, pepper and celery. Add water and cook in covered pan or in the microwave. Cook until tender. Add tomatoes, sugar and margarine. Simmer for a minute or two. Serve over meatloaf. We love it!

Mexican Beef with Mushrooms

Jan Smith

2 lbs. round steak, trim and cut into
1 inch cubes
1 C. chopped onion
1 garlic clove, minced
2 Tbsp. margarine
1 C. water
½ tsp. salt
¼ tsp. chili powder
2 - 6 oz. jars whole mushrooms,
undrained
1 - 12 oz. jar mild picante sauce ($1\frac{1}{2}$
cups)

Brown steak with onion and garlic in margarine. Stir in water, salt, chili powder, mushrooms and picante sauce. Simmer uncovered over medium heat for $1\frac{1}{2}$ to 2 hours. Serve over rice topped with shredded cheese and sour cream.



Mexican Casserole

Tracy Farmer

1 lb. ground beef
1 - 10 $\frac{3}{4}$ oz. can tomato soup
8 - 10 inch soft corn tortillas
1 C. salsa
 $\frac{1}{2}$ C. milk
2 C. shredded cheese

Brown the ground beef and drain. Add soup, salsa, milk and 1 cup of cheese. Cut the tortilla shells into 1 inch pieces. Stir tortilla pieces into mixture, pour into casserole dish and bake at 350 degrees for 25 to 30 minutes. Add remaining cheese, place back in oven for 5 minutes until melted on top.

Mexican Casserole

Amy Innis

Main Dishes and Casseroles



- 1 lb. ground meat
- 1 chopped onion
- 1 - 10 oz. can enchilada sauce
- 1 - 10 3/4 oz. can cream of chicken soup
- 1 - 10 3/4 oz. can cream of mushroom soup
- 1 lg. bag Doritos
- 2 C. shredded cheddar cheese

Brown the onions and meat in a skillet and drain off grease. Add enchilada sauce and the soups. Let simmer 5 minutes. Line the casserole dish with Doritos. Pour meat mixture over them. Top with more Doritos and shredded cheese. Bake at 350 degrees about 20 minutes or until bubbly.



Mini Meat Loaves

Patsy Ray

$\frac{1}{2}$ C. finely chopped onion
 $\frac{1}{2}$ C. finely chopped green pepper
 $\frac{1}{2}$ C. dry bread crumbs
 $\frac{1}{4}$ to $\frac{1}{2}$ C. barbecue sauce (I use Dillards.)
1 egg
 $1\frac{1}{2}$ lbs. lean ground beef
Ketchup
Dash of garlic powder
1 Tbsp. brown sugar
About 1 Tbsp. Worcestershire sauce

In large bowl combine first five ingredients, add garlic powder, brown sugar and Worcestershire sauce. Add beef and mix well. Press into six ungreased muffin pans and top with ketchup. Bake 375 degrees for 20 minutes until done. I have used large muffin tins and paper liners.

Mini Meat Loaves

Mary Jane Sauls

2 lbs. ground beef
1 - 6 oz. pkg. stuffing mix
1 C. water
2 eggs, beaten
½ C. barbecue sauce, divided

Mix all ingredients except ¼ cup barbecue sauce. Shape meat mixture into oval loaves, side by side, in 9 x 13 inch baking dish. Top with remaining barbecue sauce. Bake at 375 degrees for 35 minutes or until the center is no longer pink.

Main Dishes and Casseroles



Helping of History...

Liz and Mark Jackson gave a 2 octave set of choir-chimes in memory of Liz's mother, Ruth Lilly Spence. The chimes were dedicated on October 26, 1997.



Mom's Chicken Pie

Donna Parrish

- 4 C. bite size cooked chicken
- 1 - 10 3/4 oz. can cream of chicken soup
- 1 - 10 3/4 oz. can chicken broth
- 1/2 tsp. dried terragon
- 1 - 15 oz. can garden peas
- 2 carrots, chopped
- 1 1/2 C. flour
- 2 tsp. baking powder
- 1 1/2 C. buttermilk
- 1/2 C. butter

Place chicken in lightly greased dish. Mix soup, broth, and terragon and pour over chicken. Arrange peas and carrots on top. Mix remaining ingredients, then pour evenly over chicken mixture. Bake at 350 degrees uncovered about 1 hour until crust rises to top and browns.

Oven Baked Crab Cakes

Louisa Hall

Main Dishes and Casseroles



5 C. cornflakes
1/2 C. mayonnaise
2 Tbsp. Dijon mustard
2 tsp. Old Bay
1/8 tsp. cayenne
2 lg. egg yolks
2 lbs. jumbo lump crab (picked)
1/2 stick unsalted butter (softened)

In food processor pulse cornflakes until coarsely ground. Spread in a shallow baking pan. In a large bowl, whisk together mayo, mustard, Old Bay, cayenne and yolks. Add crabmeat and salt and pepper to taste. Toss gently and thoroughly. Take $\frac{1}{4}$ C. of mixture and make patties about $2\frac{1}{2}$ in. wide by $\frac{3}{4}$ in. thick. Coat with cornflakes.

Place on wax paper coated baking sheet. Chill, covered with plastic wrap for 2 - 4 hours. Place on baking sheet. Put $\frac{1}{2}$ tsp. butter on each cake. Bake at 400 degrees in middle of oven for about 15 minutes. Serve with tartar or cocktail sauce.



Helping of History . . .

Gaynell Driver is the wife of the Rev. C.W. Driver, who was pastor of White Oak Baptist Church from 1972-1976.

Oven Baked Pork Chops

Gaynell Driver

6 to 8 med. pork chops

1 - 10 3/4 oz. can tomato soup

1 med. bell pepper

1 med. onion

Place pork chops in a casserole dish. Salt and pepper as desired. Heat tomato soup in a sauce pan, then pour over pork chops. Slice bell pepper and onion. Place the slices over pork chops. Bake at 350 degrees for 35 minutes.

Oven Fried Chicken

Effie Richardson

1 C. flour

2 tsp. paprika

1 tsp. salt

1/2 tsp. pepper

1 fryer chicken

1 stick margarine

Combine first 4 ingredients. Shake one cut up fryer chicken in bag with flour mixture. Melt one stick margarine in baking dish. Placed floured chicken pieces in dish with margarine.

Bake a total of 1 hour at 350 degrees: 30 minutes on each side.

Porcupine Meat Balls

Cindy Batten

1½ lb. ground beef

½ C. rice

1 tsp. salt

½ tsp. pepper

1 Tbsp. onion

1 - 16 oz. can tomatoes

Wash rice and combine with meat, salt, pepper and onions. Shape mixture into balls and place in casserole dish. Add tomatoes by pouring them over the top. Bake about 1 hour at 350 degrees.

Main Dishes and Casseroles



Pork Chop Casserole

Janice Kennedy

4 or 5 pork chops

1 C. rice

1 - 10 ¾ oz. can cream of chicken
soup

1 C. water

Salt pork chops lightly because soup already has salt. Pour ½ C. rice in bottom of casserole dish. Place the pork chops on top of rice. Mix soup and water together. Pour ½ C. rice on top of pork chops and add soup and water mixture. Cover and bake at 325 to 350 degrees for about 45 minutes or until rice is done. If you like, you can add onions or celery for extra flavor.



Pork Chop Packets

Brenda Davis

Center one pork chop (or chicken piece) on a sheet of aluminum foil. Add serving portions of potato wedges, carrot strips, onion slices and season to taste. (Lemon pepper, garlic salt, etc.)

Bring up foil sides. Double foil top and ends to seal packets.

Bake on cookie sheet in 350 degree oven approximately 45 to 60 minutes, until well done.

Quick Beef Tips on Rice

Ruby Brown

2 lbs. boneless beef, cubed
1 pkg. Lipton Onion Soup mix
1 - 10 $\frac{3}{4}$ oz. can mushroom soup
2 C. water

Mix all ingredients. Pour in casserole, cover and bake at 350 degrees for 2 - 2 $\frac{1}{2}$ hours. Serve over rice.

Helping of History...
An Easter drama, entitled "The Easter Story", was presented on April 12, 1998 under the leadership of Irvin Smith.

The Labon Green Family



Labon and Janie Green



Billie Marlow Green Parker



Thomas Willard Davis

Labon Williamson Green 1912 - 1963

Before music and choir directors, Labon Green led the White Oak Choir. At the beginning of Sunday School and during the Worship Service, he announced the numbers and led the singing. When the choir was requested to sing at another church, a funeral or at a baptism in the various local waters, he could be counted on to have the hymn books available and choir members ready to assemble and sing.

Janie Lee Barnes Green 1913 - 1987

Janie Lee was a cook that took her job to heart. Before Archer Lodge School had a lunchroom, she helped prepare hot dogs and sold them to the students to raise money for the church. Her chocolate cake was a big hit at the "Harvest Days". When others were shy to ask for donations for White Oak, she reveled in the task and was successful in her duty.

Billie Marlow Green Parker 1935 - 1998

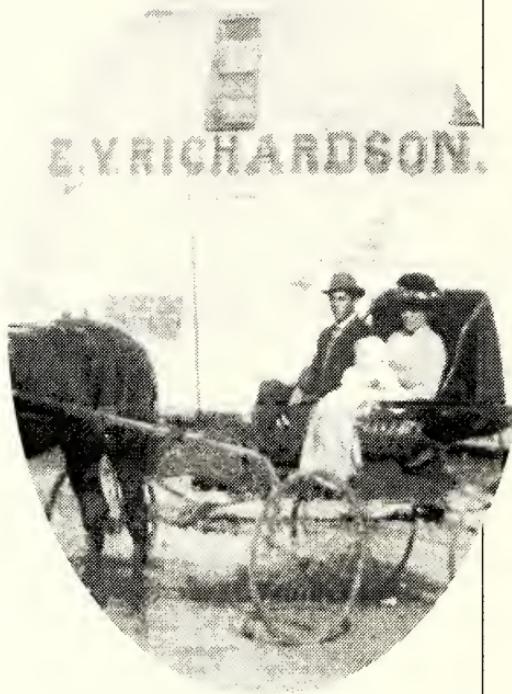
One of Janie and Labon Green's daughters, Billie was one of those choir members upon whom her father often called when an occasion would arise. If enough choir members could not be in attendance, Billie could be counted on to sing a solo, perform a duet with her sister or join in a quartet to get the job done.

Thomas Willard Davis 1941 - 1997

Husband to Janie and Labon's daughter Brenda, perhaps Thomas' greatest contribution was providing his wife with the freedom to use her talent for the good of the church. He never hesitated to sit with the children while Brenda attended choir practice or the many services at which she performed.



James Mallie Green and L. Parham Green



*James Mallie Green, Sr. and
Lura Parham Green
Married December 26, 1910*

*Mallie (Papa)
Born September 7, 1890 -
Died February 13, 1951*

*Lura (Mama)
Born January 15, 1890 -
Died February 21, 1972*

Deceased Children Born to
James and Lura Green

Labon Williamson Green
Born November 8, 1912
Died October 25, 1963

Christine Green Wall
Born November 10, 1914
Died September 9, 2003

Jessie Pearl Green
Born December 29 1915
Died April 19, 1917

Lessie Mae Green Johnson
Born August 22, 1917
Died March 5, 1939

Baby Brother
Born and Died October 17, 1923

Lucille Green Turnham
Born April 29, 1925
Died October 27, 1999

Baby sister
Born November 21, 1936
Died January 6, 1937

This page given by the remainder of
Mallie and Lura's children:
Winnie Green Carroll,
James Mallie Green, Jr.
Dorothy Green Perry
Johnnie Green Johnson
Joyce Green Harris



Quick Chicken

Elaine Barnes

4 chicken breasts

8 oz. sour cream

1 - 10 3/4 oz. can cream of chicken
soup

40 Ritz crackers

1 stick butter, melted

Boil and debone chicken. Tear into small pieces and line bottom of 9 x 12 dish. Mix soup and sour cream; heat to boil. Pour mixture over chicken. Crumble crackers over mixture. Melt butter and pour over crackers. Bake 20 minutes at 350 degrees.

Main Dishes and Casseroles





Quick Chicken Pie

Jody Castleberry

- 2 - regular pie crusts
- 1 - 12.5 oz. can of chicken
- 1 - 10 3/4 oz. can of cream of chicken soup
- 1 - 8.5 oz. can of peas and carrots
- Salt and pepper to taste

Preheat oven to 400 degrees. Drain water from canned chicken. Break the chicken into small pieces and arrange it in the bottom of one pie crust. Drain water from peas and carrots and pour over chicken. Spread can of cream of chicken soup over the chicken, peas and carrots. (Do not add water to soup.) Add salt and pepper to taste.

Turn remaining pie crust upside down and place over ingredients. Press sides together to hold crust in place. Cut a few slots into the top crust. Bake until the crust is golden brown, approximately 30 minutes. Let stand a few minutes before you cut and serve.

Quick and Easy Macaroni and Cheese

Mary Lou Barnes

- 1 - 8 oz. pkg. large elbow macaroni, cooked
- 1 - 8 oz. pkg. sharp cheddar cheese, shredded
- 1 - 10 3/4 oz. can cream of mushroom soup, undiluted
- 1/2 C. mayonnaise
- 1/2 C. milk

Stir all ingredients together in a lightly greased 2 1/2 quart baking dish. Bake at 375 degrees for 25 minutes. Yield: 6 servings.

Main Dishes and Casseroles



Helpful Hint...

I use cream of chicken and cream of mushroom soup. I also add a small can of drained mushrooms. When doubling this recipe, add a little extra milk. I like to sprinkle extra cheese on top before baking.

Ranch Style Beans

Kay Boyette

- 1 lb. hamburger
- 2 - 1 lb. cans pork and beans
- 1 lb. can red kidney beans
- 1 pkg. dry onion soup mix
- 1/2 C. water
- 1 C. ketchup
- 2 Tbsp. mustard
- 2 tsp. vinegar

Brown hamburger in skillet and drain. Mix remaining ingredients and bake 30 - 40 minutes at 400 degrees until bubbly. May add bacon strips before baking.



Rhonda's Chicken (or Veal) Picatta

Jane Peacock

1½ lbs. chicken or veal, sliced 1/8 to
¼ " thick
½ C. flour
6 Tbsp. unsalted butter
1 tsp. salt (optional)
½ C. lemon juice
Sprigs of fresh parsley

Slice meat and beat thin. Flour lightly. Melt butter in large skillet. Cook until white at edges, then pour salt and lemon juice over it. Simmer until done.

Rotel Chicken

Stephanie Hogg

Main Dishes and Casseroles



1 chicken (or 5 chicken breasts)
1 - 16 oz. pkg. spaghetti
8 oz. box Velveeta cheese
1 onion, chopped
1 - 10 3/4 oz. can cream of mushroom soup
1 - 10 3/4 oz. can cream of chicken soup
2 cans mushrooms, drained
2 - 10 oz. cans Rotel tomatoes (original or mild)
4 C. grated cheddar cheese
1 C. Parmesan cheese
1 stick butter or margarine

Boil chicken and debone. Cut into bite size pieces. Cook spaghetti according to the package directions. In a large sauce pan, combine over low heat and cook until cheese has melted: Velveeta, mushrooms, soups, tomatoes, butter and onion.

Drain spaghetti. Mix with sauce in a large bowl. Add 2 1/2 cups of cheddar cheese and stir until melted. (Reserve remainder of the cheese for the top.) Add the chicken and mix well. Pour into a large baking dish. (I use a 9 x 13 inch and an 8 x 8 inch.) It makes a lot. Sprinkle the remainder of cheddar cheese and the Parmesan cheese on top. Bake at 350 degrees for 30 minutes. This also freezes well.

Helping of History...

On Easter Sunday, April 4, 1999, a 3rd octave of choir-chimes was dedicated. This purchase was made possible through donations and memorials.



San Francisco Style Chicken

Rosa Pulley

6 chicken breast fillets
2 pkgs. Lipton chicken flavored rice
and sauce
2 C. cream of chicken soup
2 - 10 oz. pkgs. frozen broccoli spears
8 oz. mozzarella cheese, grated
Salt and pepper to taste

Batter and pan fry chicken breasts. Set aside. Cook rice as directed on package. Cook broccoli as directed. Do not overcook. Mix cream of chicken soup with 1 can of water.

In a 10 x 13 inch baking dish, put rice, then layer breast fillets on top. Put about $\frac{1}{2}$ of soup on top of this layer, then put broccoli on breasts, then the rest of the soup. Top with cheese. Bake in 350 degree oven for approximately 30 minutes.

Sausage and Cheese Casserole

Ann Jones

1 can crescent dinner rolls
1½ lb. bulk sausage
10 eggs
1¼ C. milk
Salt to taste
1 C. sharp cheddar cheese, shredded

Spray 9 x 13 inch pan with cooking spray. Layer with crescent dinner rolls. Brown sausage. Drain if necessary. Layer on top of crescent rolls. Beat eggs with milk and salt. Pour on top of sausage. Sprinkle cheese on top of the egg mixture. Bake at 350 - 365 degrees for approximately 30 minutes. Cheese will be bubbly and brown. Cut in squares to serve.

Main Dishes and Casseroles



Helping of History...
Our carillon system was replaced with a new system in 1999. The system was given in memory of Mearl and Ralph Canady by their family, honoring their many years of service.



Sausage Breakfast Casserole

Phyllis Creech

Helpful Hint...

*Wonderful for freezing in serving sizes
for a quick breakfast.*

6 slices bread
Butter or margarine
1 lb. bulk pork sausage
2 C. shredded cheese
6 - 8 eggs, beaten
1 C. fat free half and half
1 tsp. salt

Remove crusts from bread and spread slices with butter. Place in a greased 9 x 13 inch baking dish. Set aside. Cook the sausage until browned. Stir to crumble and drain well. Combine eggs, half and half and salt. Mix well. Spoon cooked sausage over bread. Sprinkle with cheese. Pour egg mixture over sausage. Cover and chill overnight. Remove from refrigerator 15 minutes before baking. Bake uncovered at 350 degrees for 45 minutes or until set. Yield: 8 servings.

Shrimp Rice Casserole

Leigh Ann Coats

Main Dishes and Casseroles



1 1/4 lbs. cooked and peeled shrimp
1/2 lg. onion, chopped
1 Tbsp. butter
1 - 10 3/4 oz. can cream of mushroom soup
1 Tbsp. lemon juice
1 dash of garlic powder
1 dash of salt and pepper
1 C. white rice, cooked (measure before cooking)
3/4 C. sour cream
3/4 C. sharp cheddar cheese, shredded

Saute' onions in butter until soft. Add soup, lemon juice and seasoning. Fold in cooked rice, cooked shrimp and sour cream. Spread mixture in a buttered or lightly greased baking dish. Sprinkle with cheese. Bake for 30 minutes at 325 degrees. Yield: 6 servings.



Sloppy Joe Meat Balls

Mary Jane Sauls

- 1 lg. egg, beaten
- $\frac{1}{4}$ C. fine dry bread crumbs
- 1 med. onion, finely chopped
- $\frac{1}{4}$ tsp. dried oregano, crushed
- 1 lb. lean ground beef
- $\frac{1}{2}$ C. green pepper
- 1 Tbsp. cooking oil
- 1 - 15 oz. can tomato sauce
- 2 Tbsp. brown sugar
- 1 Tbsp. prepared mustard
- 1 tsp. chili powder
- $\frac{1}{4}$ tsp. pepper
- $\frac{1}{4}$ tsp. garlic salt

Heat oven to 350 degrees. Combine egg, bread crumbs, $\frac{1}{4}$ C. of the onion and the oregano in a large mixing bowl. Add the ground beef and mix well. Shape into 42 meatballs about $\frac{3}{4}$ inch in diameter. Arrange in a single layer in a 10 x 15 inch baking dish. Bake for 12 to 15 minutes or until no pink remains. Drain well.

Meanwhile, cook remaining $\frac{1}{4}$ C. onion and the green pepper in hot oil in a large saucepan until vegetables are tender. Stir in tomato sauce, brown sugar, mustard, chili powder, black pepper and garlic salt. Bring to boiling. Reduce heat and simmer, uncovered, for 5 minutes. Serve immediately. Makes 21 servings.

Southwest Chicken

Ian Smith

- 1 C. uncooked rice
- 2 C. chicken broth (save from chicken)
- 1 onion, chopped
- 1 tsp. chili powder (I use more.)
- 1 - 10 3/4 oz. can cream of chicken soup (98% fat free)
- 1 C. reduced fat sour cream
- 8 oz. cheddar cheese
- 1 - 10 oz. can Rotel tomatoes with green chilies
- 1 to 1 1/2 lbs. chicken breasts (boil chicken first)

Cook chicken breasts with salt and pepper. Save broth. Cut or tear chicken into bite size pieces. Combine rice, chicken broth and onions. Cook 20 minutes until tender. Put cooked rice in bottom of sprayed 9 x 13 inch dish. Top with chicken. Mix soup, sour cream and chili powder. Pour over dish and top with grated cheese. Just before baking, pour can of tomatoes on top. Bake at 350 degrees for 45 minutes.

Main Dishes and Casseroles





Southwestern Skillet Supper

Terry Boykin

- 1/2 lb. smoked sausage or Kielbasa
- 1 C. or 1 bag of Success Boil in Bag rice
- 1 - 14 1/2 oz. can stewed tomatoes
- 1 - 15 oz. can red kidney beans
- 2/3 C. thick and chunky salsa
- 1 C. water

Cut sausage in half lengthwise; then cut crosswise into $\frac{1}{4}$ inch slices. In skillet, combine all ingredients; mix well, breaking up tomatoes. Bring to boil. Reduce heat, cover and simmer 20 minutes. Remove from heat. Let stand covered 5 minutes. Serve with tortilla chips.

Spaghetti

Nancy Futral

Step 1:

- 1 lb. lean ground beef
- 1 onion, chopped
- 1 clove garlic, minced or $\frac{1}{2}$ tsp. garlic powder

Add together and brown meat until it loses its pink color. Drain.

Step 2

Then add the following:

- 1 - 16 oz. can tomato sauce
- 1 - 6 oz. can tomato paste
- 1 - 16 oz. can tomatoes
- $\frac{1}{2}$ tsp. thyme
- 1 to 2 tsp. oregano
- 1 sm. bay leaf
- 1 to 2 tsp. parsley flakes
- Salt and pepper to taste
- $\frac{1}{2}$ tsp. chili powder (optional)
- 1 sm. can of sliced mushrooms (optional)

Simmer 3 to 4 hours.

Step 3:

- 7 to 8 oz. pkg. of spaghetti, cooked according to package directions

I usually add the cooked spaghetti about 30 minutes before I serve it. I sometimes add a can of mushrooms to "dress it up". Keep spaghetti warm after adding to sauce.

Main Dishes and Casseroles



Helping of History...

Nancy is the wife of Dr. Guy Futral, who was pastor of White Oak Church from 1961 - 1965.



Spaghetti Sauce/Chili

Karen Holland

- 2 - 14 oz. cans Hunts Ready Tomato Sauce-chunky Italian style
- 2 - 14 oz. cans Italian stewed tomatoes
- 1 - 12 oz. can tomato paste
- 1½ - 2 lbs. hamburger (or ground turkey), browned and drained

Mix all ingredients together and heat through.

For chili: Add 1 can kidney beans and use Chunky Chili Style sauce in place of Chunky Italian.

Edna Vinson Coen



Edna Vinson Coen

August 10, 1923-May 7, 2004

*Daughter of Charlie E. Vinson
and Iva Greene*

Stepdaughter of Lucille Smith Vinson

"You can shed tears that she is gone,
or you can smile because she has lived.

You can close your eyes

and pray that she'll come back,

or you can open your eyes and see all she's left.
Your heart can be empty because you can't see her, or
you can be full of the love you shared.

You can turn your back on tomorrow

and live yesterday,

or you can be happy for tomorrow

because of yesterday.

You can remember her and only that she's gone,
or you can cherish her memory and let it live on.

You can cry and close your mind,

be empty and turn your back,

or you can do what she'd want:

smile, open your eyes, love and go on."

(Author Unknown)

Our precious deceased sister gave tirelessly of herself in so many ways. We (her siblings) were all born when she was just a young girl. She had lost her own mother in death at an early age. She became our "Santa", "Easter Bunny", and even our "Tooth Fairy". She doted on us: combing our hair, getting us dressed for Sunday School, and making sure we had those "special" things just like every other child growing up. Even during high school, she made sure we girls had pretty prom dresses and each boy a nice white sport coat or a pair of white "bucks".

She celebrated the births of our own children and grandchildren. She was a great wife to her beloved husband, Lester. She was loved as a sister-in-law and daughter-in-law in the Coen family. She was a wonderful aunt to all her nieces and nephews. She amazed all of us with her ability to remember the birth dates of hundreds of family and friends year in and year out.

We loved her so much and miss her, but we know she is now asleep in the arms of Jesus. Her last request was to be brought back to her beloved Archer Lodge and buried in the White Oak Church cemetery. She loved this community and never forgot all her friends here.

We will forever cherish all the memories we have of our wonderful sister.

Charles Edward Vinson, Nancy Smith Williams, Nellie Ann Hocutt, and William (Billy) Vance Vinson



A Tribute to Our Daughters



(L to R) Julie, Tanya and Rhonda

Our daughters sent from God above
Have brought us a richer love.
From birth to fine young women grown
With families and children to call their own.
There are so many words to say
How they have blessed us on life's way.
Surprises, caring, support, and giving
A loving impact on our living.
Understanding, thoughtful, encouraging, kind,
Have kept us always with praising minds.
Forever faithful, warm, and strong
Has put within our hearts a song.
And they have proved in their own ways
That they can brighten others' days.
God must have smiled when He made them
With different styles, dreams, thoughts, and whims.
We've climbed some hills, but still together
With treasures of memories to last forever.
They are the icing on our life's cake
That has made tough times easier to take.
Each layer has bonded our hearts together
Filled with warmth, hope, love, and prayer forever.
So our thanks to Julie, Tanya, and Rhonda,
Who continue to fill our lives with wonder.
As we are aging and turning gray,
We thank God for each of them every day.



*With Our Love,
Mom and Dad
Jane and Randall Peacock*

Spinach - Sausage Quiche

Jane Peacock

Main Dishes and Casseroles



1 - 9 inch pie shell
8 oz. bulk sausage
 $\frac{1}{4}$ C. chopped onion
1 clove garlic, minced
 $\frac{1}{2}$ of 10 oz. pkg. frozen chopped
spinach, cooked and well drained
($\frac{5}{8}$ C.)
 $\frac{1}{2}$ C. herb seasoned stuffing mix
 $1\frac{1}{2}$ C. shredded Monterey Jack cheese
3 eggs, slightly beaten
 $1\frac{1}{2}$ C. light cream
2 Tbsp. Parmesan cheese
Paprika (desired amount)

Preheat oven to 400 degrees. Let frozen pie shell stand for 10 minutes. Do not prick. Bake 7 minutes. Remove. Lower oven to 375 degrees.

Cook sausage, onion and garlic over med. high heat until done. Drain and stir in spinach and stuffing mix.

Sprinkle Monterey Jack cheese into pie shell, then sausage mix. Combine eggs and cream until well mixed, but not frothy. Pour over sausage. Bake 30 minutes. Sprinkle with Parmesan and paprika. Bake 15 minutes longer. Let stand 10 minutes before serving.



Stuffed Pepper Cups

Audrey Murphy

6 med. green peppers
1 lb. ground beef
1/3 C. chopped onion
1/2 tsp. salt
Dash black pepper
1 - 15 oz. can tomatoes
1/2 C. water
1/2 C. uncooked long grain rice
1 tsp. Worcestershire sauce
4 oz. sharp process American cheese,
shredded

Cut off tops of peppers and remove seeds and membrane. Pre-cook green peppers in boiling water about 5 minutes. Drain. Sprinkle inside of peppers generously with salt.

Cook ground beef and chopped onion until meat is slightly browned. Season with 1/2 tsp. salt and a dash of pepper. Add the tomatoes, water, rice and Worcestershire sauce. Cover and simmer until rice is tender - about 15 minutes. Stir in shredded cheese. Stuff pepper. Stand upright in a 6 x 10 inch baking dish. Bake uncovered at 350 degrees for 20 to 25 minutes.

Swiss Chicken Casserole

Janice Kennedy

4 C. diced chicken, cooked
2 C. toasted bread crumbs
 $\frac{1}{2}$ C. milk
Dash of salt
8 oz. Swiss cheese, cut in strips
2 C. celery, diced
1 C. mayonnaise
 $\frac{1}{2}$ C. onion, chopped
 $\frac{1}{4}$ C. sliced almonds

Combine all ingredients, except almonds. Place in a 2 quart greased casserole dish. Sprinkle with almonds. Bake at 350 degrees for 30 minutes. Do not over bake. Best if refrigerated several hours or overnight before baking so flavors will blend.

Main Dishes and Casseroles



Helping of History...
The Brotherhood presented the church with a new van in 2001. Proceeds from the annual Brotherhood yard sales went toward this project.



Tater Tot Casserole

Angie Taylor

- 1 lb. hamburger
- 1 - 10 3/4 oz. can cream of mushroom soup
- 1 - 32 oz. bag Tater Tots
- 1 med. onion, chopped
- 2 C. shredded cheddar cheese

Brown hamburger, drain. Mix soup with 3/4 can of water. Layer casserole dish with hamburger, tots and onion. Pour soup mixture over top. Sprinkle cheese on top. Bake 350 degrees for 45 minutes to 1 hour.

Venison Stew

Debbie Hilliard

Helpful Hint...

This recipe is very versatile. You can vary the vegetables: butterbeans, mushrooms, and field peas work well. The longer it cooks, the better it is.

- 2 lbs. venison, cut in cubes
- 6 carrots, sliced
- 6 potatoes, sliced
- 2 C. string beans
- 1 C. ketchup
- 1 lg. onion, chopped

Cut vegetables. Place all ingredients in crock pot. Cover with water. Cook on low for 6 to 8 hours, until potatoes are done and meat is tender.

Wild Rice and Sausage Casserole

Mary Lou Barnes

Main Dishes and Casseroles



- 1 - 6 oz. pkg. Long Grain and Wild Rice mix
- 1 3/4 C. water
- 1 Tbsp. butter
- 1 lb. bulk pork sausage
- 1 C. chopped celery
- 1 med. to lg. onion, chopped
- 1 green bell pepper, chopped
- 3 C. chicken broth
- 1 - 10 3/4 oz. can cream of mushroom soup
- 1 - 10 3/4 oz. can cream of chicken soup
- 2 - 4 oz. cans sliced mushrooms, drained
- Dash of thyme
- 1 - 8 oz. can water chestnuts, drained (optional)
- 1 clove garlic, minced (optional)
- 1 - 2 oz. pkg. slivered almonds (optional)

Preheat oven to 350 degrees. Lightly grease a 3 quart casserole. Prepare rice, using water and butter according to pkg. directions. In a large skillet, combine sausage, celery, onion, green pepper and garlic. Cook over medium heat until sausage is browned and vegetables are tender. Stir to crumble. Drain. Stir in chicken broth, mushroom and chicken soup, water chestnuts, mushrooms, cooked rice and thyme. Mix well. Spoon into prepared casserole and sprinkle with almonds. Bake for 1 1/2 hours.

Main Dishes and Casseroles



*(L to R) Laura Barnes, Jimmie Dykes Barnes and
Jean Barnes Moore*

Breads, Rolls and Muffins



Archer Lodge Watertower

Drawing by Artist Gail O'Neil

The Archer Lodge water tower had been a prominent landmark of the community since the 1920's. It evoked memories of the Archer Lodge School, which was located on the same site. A sketch of the water tower by Gail O'Neil is featured on the front cover of the community's official welcome brochure, "**ARCHER LODGE** A Great Place to Call Home". Clyde Maybee's oil painting of the water tower has been reproduced in limited edition prints. The numbered prints are on sale by the Archer Lodge Community Center. At present, a committee is planning to preserve the original red-painted water tank with Archer Lodge printed in bold white lettering. The preservation committee is headed by Lisa Barnes. If the restoration is possible, the actual water tank will be on display to beckon countless children and the young at heart to this place we love to call home: Archer Lodge.

Breads, Rolls, and Muffins

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Aunt Bea's Special Banana Bread

Mary Maybee

Breads, Rolls, Muffins



1 C. sugar
½ C. oil
2 eggs
4 Tbsp. sour cream
1 tsp. soda, dissolved in a little bit of water
2 Tbsp. baking powder
¼ tsp. salt
2 C. flour
1 tsp. vanilla
3 lg. mashed bananas
½ C. chopped pecans (optional)

Mix all ingredients together and stir about 50 turns. Do not use mixer. Place in loaf pan and bake at 350 degrees for 1 hour or until toothpick comes out clean. I use 2 small pans and bake at 350 degrees for 40 minutes.

Helping of History...
Colonel S. P. Horton was appointed Post Master at Creachville (now Archer Lodge) on May 1, 1851. It is possible that the Post Office at Creachville was established with this appointment.



Banana Nut Bread

Carolyn Pace

2 C. self-rising flour
1 tsp. baking powder
1 C. sugar
 $\frac{1}{2}$ C. oil
2 eggs
3 or 4 mashed bananas
 $\frac{1}{4}$ C. nuts, chopped finely

Mix all ingredients. Pour into 2 loaf pans. Bake in preheated oven of 350 degrees for 15 minutes. Turn oven down to 275 degrees and bake around 20 minutes.

Helping of History...

Creachville Post Office was discontinued on December 6, 1876. However, less than a year later, Elias G. Barnes was appointed as Post Master at Archer Lodge, N.C. on October 30, 1877.

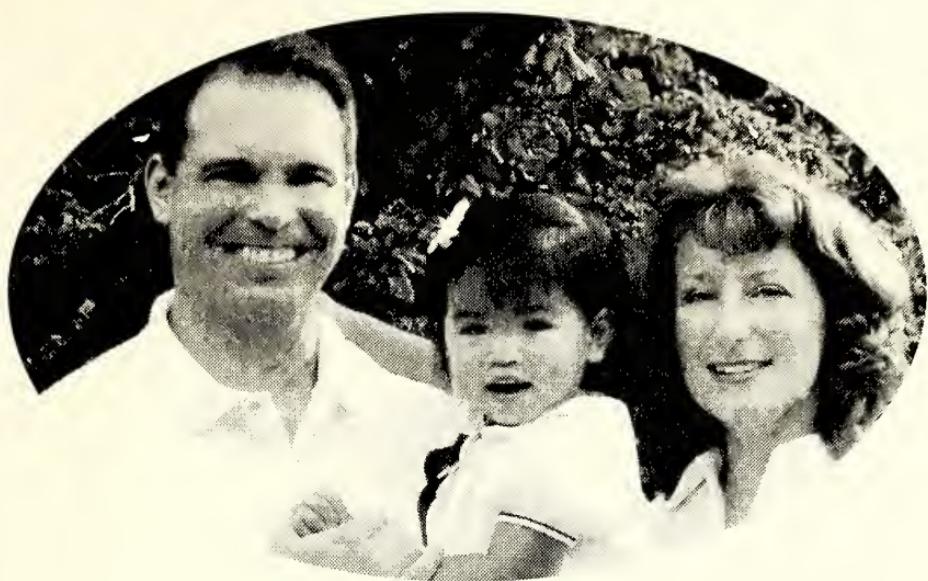
Broccoli Cornbread

Johnnie Johnson

3 eggs, beaten
2 pkg. Jiffy cornbread
1 stick margarine, melted
 $\frac{1}{2}$ tsp. salt
6 oz. cottage cheese
1 - 10 oz. pkg. frozen chopped broccoli, thawed
1 lg. onion, chopped

Mix all ingredients and bake in a 9 x 13 inch pan for 20 minutes at 350 degrees.

A Tribute To Our Family



(L to R) Dean, Deanna, and Lee Anne Hamke

Love and happiness have always been an integral part of our lives. We have so many special memories. Clyde and I were married on January 6, 1951, 53 years ago. After almost twelve years of marriage, we were blessed with a beautiful little girl. Lee Anne was born October 27, 1962. She was a parent's dream come true.

Lee Anne's childhood was a special time as she grew and excelled. After college, she met a young man, Dean. On December 15, 1984, they were married. They worked diligently on their three F's: faith, finances and their future. However, they missed a family. On April 14, 2002, they adopted a little Chinese girl, Deanna Jade. On April 21st, we first held her in our arms.

"Perfect Love" came to us with our first grandchild. On this date, Deanna's 3rd birthday, we pay tribute and thank God for our dear family: Our Treasure.

*Clyde and Mary Maybee
October 14, 2004*



The William Henry Greene Family



William Henry Greene—1940 and Blanche Parham Greene—1991



Annie Laura Bunn
West 1937 and
Jack West 1960



Bernice Lewis Greene
1995



Billie Fowler 1974
Husband of Ray



Pattie Greene Kennedy
2003



Lena Greene Wall - 1970
(Husband Shelton - 1993)



Henry Claire Greene
2004

Memorial Page

Given by Sue Greene and Billy West

Broccoli Cornbread

Janice Kennedy

1 box Jiffy cornbread mix
1 - 10 oz. box chopped frozen
broccoli, thawed
1 med. onion
1 C. cottage cheese
1 C. mayonnaise
4 eggs
1 tsp. salt

Mix all ingredients together and bake
at 375 degrees in a lightly greased 9 x
13 inch pan for 30 to 45 minutes.

Breads, Rolls, Muffins



Helpful Hint...

*You can freeze
unused portions.*

Cinnamon Bread

Vickie Renfrow

18 - 24 frozen roll nuggets
2 Tbsp. cinnamon
 $\frac{1}{2}$ C. sugar (1/4 C. white, 1/4 C.
brown)
1 sm. box non-instant butterscotch
pudding
1 C. chopped pecans
1 stick melted butter
1 tsp. vanilla

Grease bundt pan and place rolls on
bottom. Mix ingredients except butter
and vanilla, and sprinkle over rolls.
Microwave butter and vanilla and pour
over rolls. Let stand on kitchen count-
er overnight. Cover with foil. Next
morning, bake at 325 degrees for 20
minutes. Invert on plate. Serve imme-
diately.



Helpful Hint...

*Best served with
warm pancake syrup.*

Country French Toast

Karen Holland

$\frac{1}{2}$ C. butter or margarine

1 $\frac{1}{2}$ C. dark brown sugar

1 loaf French or Italian bread, cut into
thick slices

6 lg. eggs (9 eggs to double)

1 $\frac{1}{2}$ C. milk (2 $\frac{1}{2}$ C. to double)

Confectioners sugar

Strawberries (optional)

Melt butter and add brown sugar.

Pour into 9 x 13 inch casserole dish.

Lay bread slices on top. Beat eggs,

milk and vanilla and pour over bread.

Cover dish and refrigerate 6 hours or

overnight. Preheat oven to 350
degrees and cook for 45 minutes.

Sprinkle with confectioners sugar and
garnish with strawberries, if desired.

Easy Cheese Danish

Dara Edwards

2 pkgs. crescent rolls (8 per pack)
2 - 8 oz. pkgs. cream cheese
3/4 C. sugar
1 egg, separated

Preheat oven to 325 degrees. Grease an 8 x 12 inch baking dish. Spread 1 package rolls on bottom of dish. In a separate bowl, combine cheese, sugar, and egg yolk. Spread mixture over first layer of rolls. Place the other package of rolls on top of this. Stir the egg white, along with $\frac{1}{4}$ tsp. water in a small bowl. Then spread that mixture over rolls. Bake approx. 30 minutes.
Serves 12.

Breads, Rolls, Muffins



Helping of History...

Dara has been involved with the music program at White Oak since 1980. She plays the piano and organ.

In 1996, she became Music Director. She directs the Adult Choir and Celebration Ringers.





Fade Away Yeast Rolls

Eleanor Daniel

3 medium Irish potatoes, creamed
1 C. milk
1 heaping Tbsp. sugar
2 Tbsp. Crisco
1 packet yeast (dissolved in part of
milk)
1 egg
2 cups all-purpose flour (more if
needed)

Mix all ingredients to form a soft dough. Mold into small biscuits using additional flour if necessary. Place far apart in a well-greased pie pan. (About 6 per pan). Let them set for about 4 hours. Bake at 375 degrees for 12 - 15 minutes or till golden. Serve hot.
Yield: About 3 dozen

Melt in Your Mouth Lemon Bread

Virginia Jones

1 lemon cake mix
1 C. boiling water
4 eggs, slightly beaten
1 sm. pkg. instant lemon pudding
 $\frac{1}{2}$ C. oil
Baker's Joy

Mix all together until smooth and creamy (about 4 minutes). Pour into two loaf pans which have been sprayed with Baker's Joy. Bake at 325 - 350 degrees for 45 minutes. Let cool some and punch holes in the top with a fork.

Glaze:

1 C. powdered sugar
6 Tbsp. lemon juice
1 Tbsp. melted margarine

Mix together and drizzle over cake.

Breads, Rolls, Muffins



Helping of History...
The name of the Post Office was changed from Archer Lodge to Archer on March 27, 1895.



Melt-in-Your-Mouth Pancakes

Ruby Brown

2 C. biscuit mix
1 C. milk
1 Tbsp. sugar
2 Tbsp. lemon juice
2 tsp. baking powder
2 eggs

Stir until well blended. Cook on hot griddle.

Helping of History...

Some of the original
cubby holes for mail
are still in the home
of Jean and Felton
Thompson.

C. & O'CONNOR,
FIRE-SIDE LAW,
NO. COMPANY BUILDING,
SON, N. C.



Mr. Green house
Arched.
Johnston County
N.C.

Quick Caramel Coffee Ring

Ann Jones

Breads, Rolls, Muffins



2 cans biscuits
½ C. margarine
1 C. firmly packed brown sugar
½ C. finely chopped pecans

Preheat oven to 375 degrees. Melt ½ C. margarine. Coat bottom and sides of 12 - cup fluted tube pan with 2 Tbsp. of the melted margarine. Sprinkle pan with 3 Tbsp. finely chopped nuts.

Add brown sugar, nuts, and 2 Tbsp. water to remaining margarine. Heat to boiling, stirring occasionally. Remove from heat.

Separate 2 cans of biscuits into 20. Cut each in half and roll into balls (40). Place 20 balls in bottom of prepared pan. Drizzle half of caramel sauce over dough. Repeat layers.

Bake 20 - 25 min. or until golden brown. Invert immediately onto wax paper. Yield: 10 servings.

Helping of History...
Archer, N.C. Post Office was discontinued October 31, 1912. The records were moved to Wendell, N.C.



Raisin Bran Muffins

Sharon Freeman

- 1 - 15 oz. box Raisin Bran
- 3 C. sugar
- 5 C. all-purpose flour
- 5 tsp. baking soda
- 2 tsp. salt
- 4 C. buttermilk
- 1 C. oil
- 4 eggs, beaten

Combine dry ingredients in a large bowl. Add eggs, buttermilk and oil. Pour into muffin tins. Bake at 400 degrees for 15 minutes. Makes 6 doz. Batter can be stored up to 6 weeks in refrigerator.

Helping of History...
There are still some old envelopes in existence which bear the postal cancellation stamp, "Archer, N.C."



Sweet Potato Bread

Mary Lou Barnes

Breads, Rolls, Muffins



Step 1

Cream together:

3 C. sugar

4 eggs

Add:

1 C. oil

2/3 C. water

Step 2

Sift dry ingredients together, then
combine with Step 1.

3½ C. all-purpose flour

2 tsp. baking soda

1 tsp. baking powder

1 tsp. salt

3 tsp. ground cinnamon

Note: Save ½ C. dry ingredients to
flour pecans and raisins.

Step 3

Add:

2 C. boiled and mashed sweet
potatoes

1 C. chopped pecans, floured

1 C. raisins, floured

Mix well. Grease and flour 3 loaf pans.

Fill each 2/3 full. Bake 1 hour at 350
degrees. Cool in pans. Very moist
and good.



Helpful Hint...

The secret of yeast breads is time and temperature. Use WARM, not hot water in Part 1, because hot destroys.

Yeast Rolls

Carolyn Driver

Part 1:

1 pkg. yeast
1/2 tsp. sugar
2 Tbsp. warm water

Part 2:

4 Tbsp. sugar
1 tsp. salt
2 Tbsp. shortening
1 C. boiling water
1 egg
4 to 5 cups plain flour

Mix Part 1 in a small bowl and set aside. Mix first five ingredients of Part 2 together. Add Part 1 to Part 2 with the 4 to 5 cups of flour to make soft dough. Place dough in a greased bowl. Cover the bowl with plastic wrap and let rise in a warm place until it is twice its size (about 1½ to 2 hours). Take dough from bowl after rising and place it on a lightly floured surface. Knead lightly and shape dough into rolls. Let rolls rise until double their size (about 1½ to 2 hours). Bake in 450 degree oven until brown. Butter crusts of rolls before baking or as soon as taken from oven. After rolls have cooled, they may be placed in freezer bags and frozen. Just reheat as many as needed.

Zucchini Bread

Jane Peacock

3 C. all-purpose flour
2 tsp. soda
1 tsp. salt
 $\frac{1}{2}$ tsp. baking powder
 $1\frac{1}{2}$ tsp. cinnamon
3/4 C. chopped walnuts
3 eggs
2 C. sugar
1 C. vegetable oil
2 tsp. vanilla
2 C. coarsely shredded zucchini
1 - 8 oz. can crushed pineapple,
drained

Breads, Rolls, Muffins



Combine flour, soda, salt, baking powder, cinnamon and nuts. Set aside.
Beat eggs lightly in large mixing bowl.
Add sugar, oil and vanilla. Beat until creamy. Stir in zucchini and pineapple.
Add dry ingredients, stirring only until moistened. Spoon into two well-greased and floured loaf pans. Bake at 350 degrees for 1 hour or until done.
Cool in pan for 10 minutes. Turn out on rack and cool completely.



(L to R) Carolyn Weathers, Saundra Johnson and Barbara Ann Johnson participate in a play at Archer Lodge School.

Desserts



Cakes, Pies, Cookies, Candies, Etc.



Archer Lodge School
1924 - 1974

Drawing by Artist Gail O'Neil

GOD'S COUNTRY

God looked over the mountains and sea,

"I want one perfect spot for me!

I need a place where birds can sing,

Cattle can graze and church bells ring.

No loud noises, factories and smog

Just a cool breeze and the croak of frogs.

No heavy traffic for children to dodge.

I'll call my place Archer Lodge!"

Connie Mulhollem

Written in 1981

Desserts: Cakes, Pies, Candies, Cookies, etc.

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Applesauce Cake

In Memory of Maudie Thompson

5 eggs, 3 separated
2 $\frac{1}{4}$ C. sugar
1 - 15 oz. can Whitehouse applesauce
1 stick margarine, room temperature
 $\frac{1}{2}$ C. lard (Crisco), room temperature
1 lb. box raisins
2 $\frac{1}{2}$ C. chopped pecans
 $\frac{1}{2}$ tsp. (each) cloves, cinnamon,
allspice
1 tsp. vanilla
 $\frac{1}{4}$ C. milk
3 $\frac{1}{2}$ C. self-rising flour

Cream margarine and lard together with the sugar. Mix flour and spices in a separate bowl. Mix milk, applesauce, vanilla, 2 eggs and 3 separated yolks in other bowl. Add wet ingredients to the creamed sugar mixture and mix well. Add the dry ingredients $\frac{1}{2}$ C. at the time until mixed well. Add pecans and raisins. Bake at 350 degrees for 30 - 40 minutes in 3 or 4 nine inch round cake pans. After layers have cooled, spread with icing.

Icing:

2 C. sugar
1 $\frac{3}{4}$ C. milk
1 pkg. Angel flake coconut
3 egg whites

Boil sugar and milk 3 to 4 minutes. Add coconut; stir, then fold in 3 well-beaten egg whites. Spread between 3 or 4 layers.



Aunt Dorothy's Bundt Cake

In Memory of Dorothy Harrison

1 pkg. Duncan Hines yellow cake mix
4 eggs
1/2 C. oil
1/4 C. water
1 - 8 oz. sour cream
1 small pkg. instant vanilla pudding
1 - 6 oz. pkg. of chocolate chips
1 C. chopped nuts

Mix the first six ingredients with mixer. Stir in chips and chopped nuts. Put in greased and floured bundt pan. Bake at 350 degrees for 45 minutes. Cool for 25 minutes before removing from pan.

Helping of History...
The Archer Lodge School bell did not herald the opening of school in 1961. The small rural school was consolidated and the children in our community were bused to Clayton.





Aunt Emma's Coffee Cake

Mary Maybee

Step 1:

$\frac{1}{2}$ C. butter (1 stick), room temperature

1 C. sugar

2 eggs

Cream butter and sugar. Add eggs and beat after each egg.

Step 2:

1 C. buttermilk

2 C. flour

1 tsp. baking powder

1 tsp. baking soda

$\frac{1}{2}$ tsp. salt

1 tsp. vanilla

Mix dry ingredients and buttermilk alternately with creamed ingredients. Then add 1 tsp. vanilla

Nut Mix:

$\frac{1}{2}$ C. chopped nuts

$\frac{1}{2}$ C. brown sugar

1 tsp. ground cinnamon

Place half of batter in greased 9 x 9 inch pan, sprinkle with part of nut mix. Put remainder of batter on top and sprinkle with nut mix. Bake at 350 degrees for 40 minutes.



Banana Cake

Peggy Bunn

1 box yellow cake mix

4 eggs

1 tsp. baking soda

1 C. oil

3 ripe bananas, mashed

Mix baking soda with cake mix.

Lightly beat eggs and add oil, continue to lightly beat until blended. Add oil and egg mixture to cake mix and baking soda mixture. Mix until blended.

Fold in mashed bananas. Bake in three layers. Spray pans with Baker's Joy. Bake at 350 degrees for about 30 to 35 minutes. Test center of layers for doneness. Cool cake layers before icing.

Icing:

1 - 8 oz. cream cheese, softened

1 stick margarine, softened

1 tsp. vanilla

1 lb. box powdered sugar

1 C. chopped nuts

Cream together cream cheese, margarine and vanilla. Add powdered sugar a small amount at the time.

Continue mixing until all sugar is added. Fold in chopped nuts. Spread icing on layers and sides of cake.

Store in refrigerator.



Banana Pudding

Jean Thompson

4 bananas, sliced
Vanilla wafers ($\frac{3}{4}$ of a 12 oz. box)
3 eggs, separated
1 C. sugar plus 2 Tbsp. for egg whites
2 Tbsp. flour
2 tsp. vanilla flavoring
1 can Carnation milk plus 1 can water
2 Tbsp. margarine

Layer vanilla wafers and banana slices in $2\frac{1}{2}$ quart Pyrex bowl. Mix 1 cup sugar and flour in small bowl.

Separate egg yolks and whites. Put yolks in top of double boiler and mix well. Add milk and water to yolks and mix. Add the flour and sugar mixture to milk and eggs. Have water boiling in bottom of double boiler. Cook this mixture until slightly thickened. Add margarine and vanilla flavoring. Pour over vanilla wafers and bananas. Beat egg whites until foamy. Add 2 Tbsp. sugar and beat until soft peaks form. Preheat oven to 350 degrees, then turn to broil. Spread egg whites on top of pudding. Place in oven and cook until lightly brown.



Banana Pudding

Johnnie Johnson

- 1 (3 oz.) package instant vanilla pudding
- 1 (8 oz.) sour cream
- 1 lg. container Cool Whip
- 2 C. milk
- 3 bananas, sliced
- 1 box vanilla wafers

Mix vanilla pudding according to directions. Add sour cream and Cool Whip. Layer a 9 x 13 inch pan with vanilla wafers and bananas, then filling. Repeat until all is used. Top with Cool Whip. Refrigerate.



Banana Pudding-Guilt Free

Brooke Mulhollem

- 2 sm. pkgs. vanilla sugar-free instant pudding mix
- 3 C. skim milk
- 1 C. reduced fat sour cream
- 8 oz. light whipped topping
- 1 - 10 oz. pkg. reduced fat vanilla wafers
- 6 bananas, sliced

Combine the pudding mix and milk in a large mixer bowl. Fold in the sour cream and whipped topping and mix well. Alternate the layers of vanilla wafers, bananas and pudding mixture in a 2 qt. dish. Start with the vanilla wafers. Continue until all the ingredients have been used. Cover and chill for at least eight hours before serving. Store in refrigerator.



Archer Lodge School

Helping of History...
The Johnston County Board of Education auctioned the Archer Lodge School property in 1963. The property was sold in lots. Some of our local citizens bid successfully on approximately ten acres. The outgrowth of their effort was the formation of Archer Lodge Community Center, Inc.



Banana Pudding-Southern Style

Cynthia Blackwell

3½ Tbsp. all-purpose flour
1 1/3 C. sugar
Dash of salt
3 eggs, separated
3 C. milk
1 tsp. vanilla extract
1 - 12 oz. pkg. vanilla wafers
6 med. bananas, sliced
¼ C. plus 2 Tbsp. sugar
1 tsp. vanilla extract (additional amount)

Combine flour, 1 1/3 C. sugar and salt in a heavy sauce pan. Beat egg yolks. Combine egg yolks and milk, mixing well. Stir into dry ingredients. Cook over medium heat, stirring constantly until smooth and thickened. Remove from heat.

Stir in 1 tsp. vanilla.

Layer 1/3 of wafers in a 3 quart baking dish. Slice 2 bananas and layer over wafers. Pour 1/3 of custard over bananas. Repeat layers twice. Beat egg whites (at room temperature) until foamy. Gradually add ¼ cup plus 2 Tbsp. sugar (1 Tbsp. at a time), beating until stiff peaks form. Add 1 tsp. vanilla and beat until blended. Spread meringue over custard, sealing to edge of dish. Bake at 425 degrees for 10 - 12 minutes or until golden brown. Yields: 8 - 10 servings.

Helping of History...
After approximately ten years, the property was debt free. Many donations and barbecue suppers helped to defray the cost of the property.

Banana Pudding-Texas Style

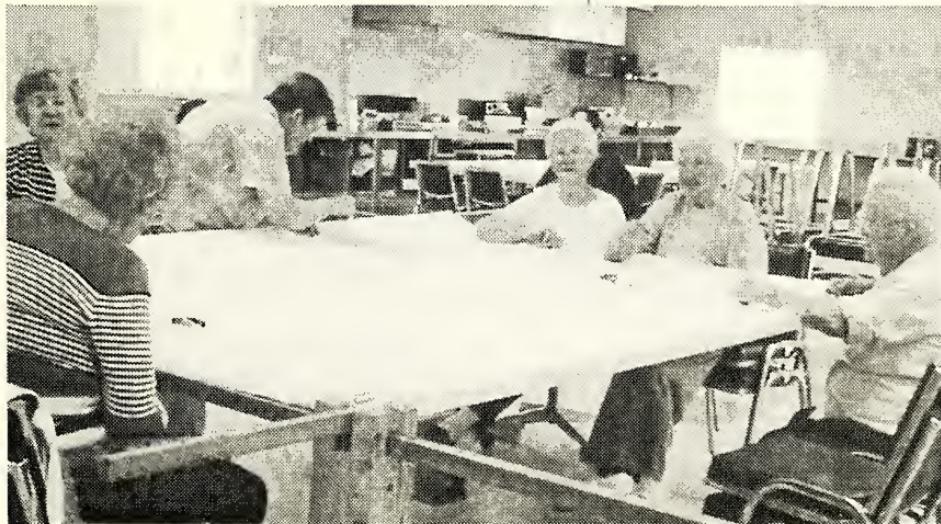
Margaret Stevens

- 1 - 3 1/2 oz. pkg. Jell-O instant vanilla pudding mix
- 2 C. cold milk
- 1 can Eagle Brand condensed milk
- 1 lg. container Cool Whip
- 1 box of vanilla wafers
- 3 or 4 bananas, sliced

Mix instant vanilla pudding with 2 cups cold milk until smooth and thick. Fold in can of Eagle Brand milk and 2 cups of Cool Whip. (Reserve remainder of Cool Whip for topping.) Layer banana slices in bottom of dish. Then put a layer of pudding, then vanilla wafers, followed by more pudding. Continue in layers until pudding is used up. Cover with Cool Whip and refrigerate.

Helpful Hint...

Great for a church picnic or large crowd.



Quilting at the Archer Lodge Community Center.



Banana Split Treat

Leigh Ann Coats

- 6 bananas
- 2 sticks butter
- 1 lg. can crushed pineapple, drained
- 1 tsp. vanilla
- 1 - 9 oz whipped cream
- 2 C. graham crackers, crushed
- 2 eggs
- 2 C. powdered sugar
- 1 C. pecans
- 1 C. cherries

Mix graham crackers and 1 stick melted butter. Press into a small glass punch bowl.

Beat eggs, vanilla, powdered sugar and 1 stick softened butter. Pour this over the graham cracker crust. Cut bananas length-wise and place over mixture. Add next layer-drained and liquid free pineapple. Top with whip cream, pecans and cherries. Chill for two hours and serve. Enjoy!

Better-Than-Almost-Anything Cake

Lisa Barnes
Natalie Norris



- 1 pkg. Betty Crocker Super Moist German chocolate cake mix
- 1 - 14 oz. can sweetened condensed milk
- 1 - 12 oz. jar caramel, butterscotch or fudge topping
- 1 - 8 oz. container frozen whipped topping, thawed
- ½ C. chopped pecans

Heat oven to 350 degrees. Mix and bake cake as directed on package for 9 x 13 inch pan. Cool 15 minutes.

Poke top of warm cake every ½ inch with handle of wooden spoon. Drizzle milk evenly over top of cake. Let stand until milk has been absorbed into cake. Drizzle with caramel topping. Run knife around sides of pan to loosen cake. Cover and refrigerate about two hours or until chilled.

Spread whipped topping over top of cake. Sprinkle with nuts. Store covered in refrigerator.

Helpful Hint...

This is the recipe that is on the back of the Betty Crocker cake mix box. It's great!



Black Walnut Cake

Sybol Daniel

1/2 C. butter, softened
 1/2 C. shortening
 2 C. sugar
 5 eggs, separated
 1 C. buttermilk
 1 tsp. soda
 2 C. all-purpose flour
 1 tsp. vanilla
 1 1/2 C. chopped black walnuts
 1 - 8 oz. can flaked coconut
 1/2 tsp. cream of tartar

Cream butter and shortening. Gradually add sugar, beating until light and fluffy and sugar is dissolved. Add egg yolks and beat well. Combine soda and buttermilk and stir until soda is dissolved. Add flour to creamed mixture alternately with buttermilk mixture, beginning and ending with flour. Add vanilla, walnuts and coconut and stir thoroughly.

Helping of History...
The old school building had become badly deteriorated and was deemed no longer safe to use.

Arrangements were made to have the school building demolished in 1973.

Beat egg whites (at room temperature) with cream of tartar until stiff peaks form, then fold into batter. Pour batter into three greased and floured 9-inch cake pans and bake at 350 degrees for 30 minutes or until cake tests done. Cool in pans 10 minutes, then remove from pans and finish cooling. Frost with cream cheese frosting and sprinkle top of cake with more black walnuts.

Cream Cheese Frosting:
 3/4 C. butter, softened



1½ tsp. vanilla
1 - 8 oz. pkg. cream cheese, softened
6 C. powdered sugar

Cream butter and cream cheese, then add sugar gradually and beat until light and fluffy. Add vanilla. Store in refrigerator.

Blueberry Cake Roll

Debbie Brown

Beverly Gupton

Crust:

1 C. all-purpose flour
¼ C. brown sugar
1 stick margarine (melted)
1 C. chopped pecans

Mix and press in a 9 x 13 inch baking pan. Bake 15 minutes at 350 degrees. Let cool.

Filling:

1 - 8 oz. pkg. cream cheese, softened
1 C. sugar
1 tsp. vanilla
1 - 8 oz. Cool Whip

Mix cream cheese, sugar and vanilla until blended. Fold in Cool Whip and spread over cooled crust. Chill before spreading topping.

Topping:

1 can of blueberry pie filling

Spread pie filling over chilled crust and filling. Refrigerate.

Helpful Hint...

Can substitute any fruit filling.



Helping of History...
"Miss Maxie", as she was known to everyone in Archer Lodge, was dynamite in a small package. She loved to visit friends and take them some of her homemade goodies. She wouldn't stay long on any visit - as she needed to get home. She also had the ability to grow beautiful ferns. Some of her ferns are living today.

Brown Sugar Nut Pound Cake

In Memory of Maxie Wall

1 lb. brown sugar
1 C. granulated sugar
1 C. butter (2 sticks), room temperature
½ C. Crisco
5 lg. eggs
3 C. plain flour (unsifted)
2 C. broken nuts (pecans)
½ tsp. salt
½ tsp. baking powder
1 tsp. vanilla
1 C. milk

Have ingredients at room temperature. Cream shortening, butter and sugars. Add eggs, one at a time. Mix dry ingredients and stir into creamed mixture. Add milk and vanilla. Add 1 cup broken nuts into batter and sprinkle other cup of nuts over cake after putting batter into tube pan, greased and floured. Bake at 325 degrees for 1½ hours.

Butter Pecan Cake

Natalie Norris

Desserts



1 box butter pecan cake mix

½ C. oil

1 C. water

4 eggs

1 can coconut pecan frosting

Mix cake mix, oil, water and eggs.

Mix well. Add can frosting. Bake in greased tube pan at 350 degrees for 35 to 45 minutes. (Ovens may vary.) Cool before taking out of pan.

Helpful Hint...

My mom found this recipe in one of her church recipe books-it's good.



Cheese Cake

Johnnie Johnson

Crust:

- 1 3/4 C. finely ground graham cracker crumbs (Reserve just a sprinkle of these.)
- 1/4 C. finely chopped pecans or walnuts
- 1/2 C. butter or margarine, melted

Combine ingredients. Reserve 3 Tbsp. mixture. Press remainder on the bottom and 2 inches up on the sides of a 9 inch spring form pan.

Filling:

- 3 eggs
- 2 - 8 oz. pkgs. cream cheese, softened
- 1 C. sugar
- 1/4 tsp. salt
- 2 tsp. vanilla
- 1/2 tsp. almond extract
- 1 C. sour cream

Combine ingredients except sour cream; beat until smooth. Blend in sour cream, pour into a graham cracker crust. Trim with reserved bread crumbs. Bake in moderate oven (375 degrees) for 35 minutes or until set. Let cool. Chill well, 4 -5 hours. Filling will be soft. Makes about 10 servings.

Chess Cake

Effie Richardson

1 box yellow cake mix

1 egg

1 stick margarine, melted

Mix by hand, spread into metal 9 x 12 inch pan.

Topping:

1 - 8 oz. pkg. cream cheese, softened

2 eggs

1 box confectioners sugar

½ C. chopped pecans

Mix cream cheese, eggs, sugar and chopped pecans with mixer and spread over other ingredients. Bake for one hour at 325 degrees.



Little League in Archer Lodge





Chocolate Eclair

*Sarah Hamilton
Mavis House*

- 2 - 3 oz. pkgs. of instant vanilla pudding
- 3 C. milk
- 8 oz. Cool Whip
- 1 box whole graham crackers

Mix pudding and milk until thick. Add Cool Whip and mix well. Line a 9 x 13 inch pan with whole graham crackers. Pour half of pudding mixture on top of crackers. Put another layer of crackers. Spread pudding over them. Then, add another layer of crackers.

Topping:

- 1 C. sugar
- 1/3 C. cocoa
- 1/4 C. evaporated milk
- 1 stick margarine, room temperature
- 1 tsp. vanilla

Mix first three ingredients in heavy pot. Bring to a boil over medium heat. Boil 1 minute. Remove from heat. Add 1 stick margarine and 1 tsp. of vanilla. Mix well. Pour on top of graham crackers. Refrigerate.

Archer Lodge water tower





Chocolate Fudge Cake

Gladys Smith

Combine in large bowl:

1½ C. sugar

2 eggs

1 stick soft butter

Combine in bowl:

½ C. cocoa

1/3 C. warm water

2¼ C. sifted self-rising flour

1 tsp. baking soda

Combine in measuring cup:

¼ C. vinegar

¾ C. milk

1 tsp. vanilla extract

Cream together sugar and butter, gradually add eggs. Add flour mixture and liquid mixture, alternating and ending with flour mixture. Do not over beat last flour mixture. Pour into three greased and floured round cake pans. Bake at 350 degrees until sides just pull away from pans and toothpick comes out clean. Cool and frost with the following chocolate frosting.

Chocolate Frosting:

1 stick of butter (softened)

½ C. cocoa

1 tsp. vanilla extract

1 lb. powdered sugar

Milk to blend

Cream together butter, cocoa and vanilla. Slowly add powdered sugar and milk to creamy consistency for frosting.

Helping of History...

The original water tank was restored and stood as a landmark. It provided water for the Archer Lodge Volunteer Fire Department.



Chocolate Delight

Mary Lou Barnes

Gaynell Driver

Nellie Mulhollem

Helping of History...

This dessert was a hit at the 1984 Mulhollem Reunion in Pennsylvania.

Coconut cream pie filling was used rather than chocolate. It was called Coconut Delight. You can top it with toasted coconut or chopped pecans

Step 1:

Crust:

1 stick butter, melted

(Margarine is not recommended.)

Butter flavor is better.)

1 C. plain flour

½ C. finely chopped nuts

Mix crust ingredients and pat into well greased 9 x 13 inch Pyrex dish. Bake at 350 degrees for 15 minutes. Cool.

Step 2:

1st layer of filling:

1 - 8 oz. pkg. cream cheese, softened

1 C. powdered sugar

1 (9 to 10 oz.) carton of Cool Whip

Mix cream cheese and powdered sugar together. Fold in Cool Whip and spread over cooled crust.

Step 3:

2nd layer of filling:

2 - 3.4 oz. instant chocolate pudding

3 C. cold milk

Mix ingredients and spread over cream cheese layer.

**Step 4:****Topping:**

1 (9 to 10 oz.) carton of Cool Whip

Spread Cool Whip on top of chocolate pudding layer.

Optional: Sprinkle with toasted coconut or toasted pecans. Chill overnight.

Very good! Will serve 12 to 15 people. Other flavors of instant pudding may be used such as vanilla, butterscotch and coconut.

Fourth of July parade at Archer Lodge.





Chocolate Fudge Cake

Mary Lou Gordon

Cook together about 3 minutes:

1 stick butter, room temperature

½ C. Crisco

1 C. water

4 Tbsp. cocoa

Sift and add:

2 C. sugar

2 C. self-rising flour

1 tsp. soda

Mix with cooked mixture:

1 tsp. vanilla

1 C. buttermilk

3 beaten eggs

Bake in greased 11 x 16 inch pan for 20 minutes at 400 degrees.

Spread icing on cake as soon as it is removed from the oven.

Icing:

Bring to boil:

1 stick butter

4 Tbsp. cocoa

6 Tbsp. buttermilk

Remove from heat and add:

1 box powdered sugar

1 tsp. vanilla

1 C. chopped nuts

Mary Lou Gordon



When we were growing up, we know having four kids was a big challenge for you and Dad everyday. We probably drove you crazy (which you claim you are today), but you taught us the most important person to have on our side in life is God. You and Dad fed us, clothed us, and gave us nothing but love on your part, even though we may not have shown that back to you at times. We think we all turned out GREAT and you should feel very proud because we are very proud of you and all your accomplishments in your life.

Everybody we meet who knows you or has had some type contact with you has nothing but good things to say about you: "She's a Godsend." or "She's an angel." We are proud of your work in the church. With your guidance, the Caregivers was organized in 1996. You have also served as a Deaconess at White Oak. To follow in your footsteps will be a challenge for all of us, but with God's help, all things are possible.

You have inspired us in so many ways in our lives and in our families' lives too. You have been there to support us when we needed someone the most. You have shared your thoughts, opinions, and your knowledge when at times we probably did not want to hear them, but needed to, in order to put things in perspective.

May God continue to bless you each and everyday. Thank you for everything you have done for all of us. We love you and cherish you very much. We are very proud and honored to have you and call you our MOM.

Cindy, Ricky, Mike and Debra

Alice Green

Alice Blinson Green was born in Wake County August 26, 1904.

Following the end of World War I, she met and married Elbert Green, and they made their home on his Johnston County farm.

Though they lost twin girls at childbirth, they eventually were blessed with two children, Edward and Ellen. Their progeny now includes five grandchildren, three great grandchildren and one great, great grandchild.

Mother was a wonderful cook, and our father did really love to eat. Every Sunday saw a dozen or more at the table for dinner, while Wednesday evenings saw various relatives at the supper table, followed by homemade ice cream in the back yard.

Most notable in her repertoire of outstanding recipes were her chocolate and walnut cakes. It was not uncommon for her to make as many as ten walnut cakes and give them all away, as her love for cooking was surpassed only by her desire to share the fruits of her labors.

Though she loves to sew, make quilts, crochet and make her own lace, anyone who knows Mother is aware of her unbridled passion for her garden. She can still be seen in her yard every day, weather permitting, tending to her many varieties of flowers.

Her love for our father was understandable. A highly talented man in his own right, Daddy loved to sing, and put his talent to good use in the White Oak Baptist Church choir, and would often sing the notes to us from the hymn book.

A Sunday School teacher and superintendent, he was a very wise man. He wrote once on a piece of paper: "Seek the right and shun the wrong, and no day will seem so long." We are thankful today to have been raised in such a Christian home. Daddy became sick when we were still very young, and



Elbert and Alice Green

Edward was forced to take over the farm with our Mother's help. It was a huge responsibility for a high school boy, but we still believe the strength we found in our faith was responsible for our ability to survive.

Mother has been without our father for over 30 years, and she has many health problems. But for one who has seen the century mark in her life come and go, she is an amazing woman. When asked to what she attributes her longevity, she is quick to cite Exodus 20:12, which says, "Honor thy father and thy mother that thy days may be long upon the land which the Lord thy God giveth thee." "This is a promise from God," she says. "And he has always kept his promise to me."

Coca-Cola Cake

Susan Harrison

2 C. flour
2 C. sugar
2 sticks butter
1 C. Coca-Cola
3 Tbsp. cocoa
 $\frac{1}{2}$ C. buttermilk
2 eggs (beaten)
1 tsp. baking soda
1 tsp. vanilla
1 $\frac{1}{2}$ C. marshmallows

Combine sugar and flour in mixing bowl. Heat butter, Coke and cocoa to a boil. Pour over flour mixture. Mix thoroughly. Add buttermilk, eggs, soda and vanilla and mix. Add marshmallows. Mix well. This will be a thin mixture. Pour into a greased and floured 9 x 13 inch pan. Bake at 350 degrees for 30 to 35 minutes.

Icing:

$\frac{1}{2}$ C. butter
6 Tbsp. Coca-Cola
3 Tbsp. cocoa
1 tsp. vanilla
1 C. chopped nuts
1 box powdered sugar

Bring Coke, cocoa and butter to a boil. Pour over powdered sugar and beat. Add nuts and vanilla. Spread over hot cake. Cool and serve.



***Helping of History...***

Archer Lodge Community Center, Inc. began making long-range plans to provide this rural community with a community park. Plans included a softball field, dugouts, lighting, bathrooms, tennis court, basketball court, picnic shelter, amphitheater, playground equipment, and fencing. In 1975, we learned that our county commissioners were offering small grants through the county for recreational purposes. These grants were on a matching 2 to 1 basis, \$2.00 provided by the county and \$1.00 by the community. The largest amount received in any one year was \$3,000.00. In most recent years, we have received only \$2,000.00.

Cold Oven Pound Cake**Zelma Castleberry**

3 C. sugar
2 sticks margarine, room temperature
½ C. Crisco
5 eggs
1 C. milk
3 C. cake flour (Swansdown)
1 Tbsp. vanilla flavoring
1 tsp. lemon flavoring

Mix sugar, margarine and Crisco until creamy. Add eggs (one at the time). Then milk, flavoring and flour - in that order. Mix after each. Cook 1 hour and 20 minutes at 325 degrees. Do not open the oven while cooking. Start in a cold oven.



Cream Cheese Pound Cake

Mary Lou Barnes

3 sticks butter, softened
1 - 8 oz. pkg. cream cheese, softened
3 C. sugar
Dash of salt
1 tsp. vanilla extract
½ tsp. lemon extract
6 eggs, room temperature
3 C. plain flour

Leave butter, cream cheese and eggs out of refrigerator overnight. Cream butter, cream cheese and sugar. Add salt, vanilla and lemon extract, beat well. Add eggs one at a time. Beat in flour, 1 cup at a time. Spoon mixture into bundt pan that has been sprayed with Baker's Joy. Bake for 1½ hours at 300 to 325 degrees depending on the oven. I bake at 305 degrees. If temperature is too hot, the top of the cake will crack. Test for doneness. Cool in pan on rack about 10 to 15 minutes before inverting onto cake plate.

Helpful Hint...

Real butter gives this cake a very good flavor.



Crisco Pound Cake

Mary Lou Gordon

1 stick margarine, room temperature
1 C. Crisco
5 eggs, one at a time
3 C. cake flour
1 C. whole sweet milk
1 tsp. vanilla
3 cups sugar

Alternate mixing dry ingredients and liquid ingredients, beginning and ending with flour. Put cake batter in a tube pan in cold oven and bake at 325 degrees for about 1 hour 15 minutes.

Tim and Lisa Smith volunteer at the Archer Lodge Community Center Concession stand.



Sharon Anne Eccleston Kunz



In memory of my sister, my friend

*Sharon Anne Eccleston Kunz
January 25, 1963 - November 21, 2002*

She is pictured with her daughter Briana.

Surviving the loss of you has shown me that "I can do all things through Christ who strengthens me." Philippians 4:13

Sue Mann



Five Generations of Cooking and Family Traditions Continue



*Maggie Hodges
Virginia Jones
Ann Jones
Angie Taylor
Tony and Chelsea Taylor*



Date Nut Cake

Virginia Jones

Desserts



½ C. shortening or 1 stick margarine,
room temperature
1 C. sugar
2 eggs
¾ C. chopped pecans
1 pkg. whole dates, chopped
2 C. self-rising flour
1 tsp. baking soda, dissolved in 2/3 C.
buttermilk
Baker's Joy

Mix soda and buttermilk. Stir and set aside. Cream sugar and margarine in a separate bowl. Add eggs one at a time. Thoroughly mix dates, nuts and 1 Tbsp. flour in a small bowl, coating dates and nuts well. Add 1 C. flour to margarine mixture, then add buttermilk and then add final cup of flour. Add dates and nuts. Pour in three 9 inch cake pans which have been sprayed with Baker's Joy. Bake 20 minutes at 325 degrees.

Filling:

1 C. orange juice (about 3 or 4 fresh
oranges)
Zest of orange (rind from one of the
oranges)
1 C. sugar

Mix sugar, orange juice and zest in a small pot. Heat and dissolve until sugar melts. Add to warm cake like an icing, between layers and on top (not on sides).

Helping of History...

*Through the years,
additional money for
development was
raised through the
operation of a conces-
sion stand at ball-
games and softball
tournaments.*

*Through the winter
months, hot dogs con-
tinue to be sold on
Saturdays from 11:00
a.m. to 1:00 p.m. We
are famous for our
homemade chili!*

*These operations are
carried out by volun-
teers who are willing
to give of their time to
help their community.*



Dee's Ice Cream Cake

Carolyn Driver

1 pkg. German Chocolate cake mix

Follow directions on box for mixing cake. Divide cake batter equally into four parts and bake in greased cake pans at 350 degrees until done. When cake layers are done, put them in refrigerator overnight--can wrap them in waxed paper or plastic wrap.

Frosting:

2 - 8 oz. pkg. cream cheese, room temperature

1 C. granulated sugar

1 C. confectioners sugar

1 - 8 oz. Cool Whip

2 tsp. vanilla

Have cream cheese at room temperature. Beat well on high. Add 1 cup confectioners sugar and 1 cup granulated sugar to cream cheese and beat well. Put this in refrigerator overnight.

Next day, add Cool Whip and 2 teaspoons vanilla to cream cheese mixture. Beat well again. Put between cold cake layers. Frosting layers and cake layers should be same thickness. Frost the top but not the side of the cake--looks more like ice cream when sides are not frosted. Refrigerate. Good eating!

Dump Cake

Julie Hauser

Desserts



1 - 21 oz. can cherry pie filling
1 - 15 oz. can crushed pineapple
(do not drain)
1 box yellow cake mix (dry)
1½ sticks butter (cut in squares)
1 C. chopped pecans

In a 9 x 13 inch baking dish, layer ingredients; do not mix. Bake 30 - 45 minutes at 350 degrees.

Archer Lodge T-ball





Easy Chocolate Chocolate Chip Pound Cake

Tracy Farmer

- 1 yellow cake mix
- 1 sm. pkg. instant chocolate pudding mix
- $\frac{1}{2}$ C. white sugar
- $\frac{3}{4}$ C. water
- $\frac{3}{4}$ C. vegetable oil
- 4 eggs, beaten
- 1 C. sour cream
- $\frac{1}{2}$ C. milk chocolate chips
- 1/8 cup confectioners sugar for dusting

Preheat oven to 325 degrees. Grease and flour a 10-inch Bundt pan. In a medium bowl, stir together the cake mix, instant pudding and sugar. Add the water, oil, eggs and sour cream. Mix until well blended. Finally, fold in the chocolate chips. Pour into the prepared Bundt pan.

Helping of History...
Other monies have come from three fund raising events held yearly. They are the Reverse Raffle held in February, Family Fun Day held near the Fourth of July and a Country Auction, held in the fall.

Bake for 50 to 60 minutes in the pre-heated oven. Cake is done when a toothpick inserted comes out clean. Cool in pan for 10 minutes before inverting onto a wire rack to cool completely. Dust with confectioners sugar before cutting and serving.

Easy Delicious Pound Cake

Phyllis Creech



1 box Duncan Hines Butter Cake Mix*
4 eggs
 $\frac{1}{2}$ C. sugar
 $\frac{3}{4}$ C. Crisco vegetable oil
1 - 8 oz. sour cream

Whisk sugar into cake mix. In separate bowl, whisk eggs. Add oil and whisk again. Pour egg mixture into cake mix and blend well with mixer. Blend in sour cream. Pour into greased and floured tube pan or two loaf pans. Cook 55 - 57 minutes for tube pan. Cook 37 minutes for 2 loaf pans. Bake in 350 degree oven.

*Do not substitute cake mix.



Jake Barnes performs at the annual July Fourth Celebration while Mary Lou and Jimmie Barnes watch.



Easy Pineapple Cake

Judy Kittredge

2 C. plain flour
2 eggs
 $\frac{1}{2}$ tsp. salt
2 C. sugar
1 tsp. vanilla
1 tsp. baking soda
1 lg. can crushed pineapple
(do not drain)

Topping:

$\frac{1}{2}$ C. margarine
 $\frac{2}{3}$ C. evaporated milk
1 C. sugar
1 C. nuts (pecans are good), chopped
1 C. coconut

Mix flour, eggs, salt, sugar, vanilla, soda and crushed pineapple together in mixing bowl. Stir lightly with spoon. Pour into 9 x 13 inch baking dish and bake at 350 degrees for 25 minutes or until done. Cool. Mix together margarine, evaporated milk and sugar and cook for 5 minutes. Add 1 cup nuts and 1 cup coconut. Spread on cake while hot.



German Chocolate Cake With A Surprise

Mary Lou Barnes

1 box German Chocolate cake mix
(Do not follow directions on box.)
1 C. buttermilk
4 eggs
 $\frac{1}{2}$ C. sugar
 $\frac{1}{2}$ C. oil

Mix all together. Pour $\frac{1}{2}$ of batter into a greased and floured 10 x 14.5 inch pan or two smaller greased and floured pans. Cook 20 to 25 minutes at 325 degrees.

Filling:

1 - 14 oz. pkg. caramel squares
 $\frac{1}{2}$ C. evaporated milk
1 C. chocolate chips
 $\frac{3}{4}$ C. butter
1 C. pecans, broken into large pieces

In a pot over low heat, melt butter and caramel squares, mix in milk. Stir constantly until caramels and butter are melted. Pour mixture over baked cake. Sprinkle chocolate chips and nuts over caramel layer. Pour remaining half of cake mixture over all and return to oven and bake 55 to 60 minutes or until tested done. Very good!



Five Flavor Cake

Sue Price

2 sticks butter or margarine, room temperature
1/2 C. vegetable shortening
3 C. sugar
5 eggs, well beaten
3 C. all-purpose flour
1/2 tsp. baking powder
1 C. milk
1 tsp. coconut flavoring
1 tsp. rum flavoring
1 tsp. butter flavoring
1 tsp. lemon flavoring
1 tsp. vanilla flavoring

Cream butter, shortening and sugar until light and fluffy. Add eggs, which have been beaten until lemon colored. Combine flour and baking powder and add to creamed mixture alternately with milk. Stir in flavorings. Spoon mixture into greased 10-inch tube pan and bake at 325 degrees for about 1½ hours or until cake tests done. Add glaze if desired and cool in pan about 10 minutes before turning out on rack to cool.

Glaze:

1 C. sugar
1/2 C. water
1 tsp. coconut flavoring
1 tsp. rum flavoring

1 tsp. butter flavoring
1 tsp. lemon flavoring
1 tsp. vanilla flavoring
1 tsp. almond flavoring

Combine ingredients in heavy sauce pan. Bring to a boil and stir until sugar is melted. Then pour over hot cake in pan. Let set in pan until cake is cool.



July Fourth Parade

Desserts



Helping of History...

Family Fun Day began in 1977. Over the years, we have added new activities each year. We had our first mayoral race in 1981. The Archer Lodge mayors have been Mary Lou Barnes, Ann Jones, Don Turner, Clyde Castleberry and Joey Canady. Other activities have included parades, ballgames, cake walks, Bingo, road races, horseshoe tournaments and fireworks. The added events for the 2004 Family Fun Day were a pig cooking contest and recognition of our area servicemen, present and past.



Grandmother Edna's Pound Cake

Elizabeth Driver

3 sticks butter, room temperature
8 eggs, room temperature
3 C. all-purpose flour*
2 3/4 C. sugar
1 tsp. vanilla extract
1 tsp. baking powder
Pinch of salt

Cream butter and sugar. Add eggs and flour alternately. 2 eggs to 1 cup flour. Beat well when adding eggs and flour. After adding eggs and flour, add baking soda and salt. Beat several minutes on high speed. Blend in vanilla extract.

Grease and lightly flour a 10-inch tube pan. Line bottom of pan with a circle of wax paper. Lay circle of wax paper on top of greased and floured surface. Pour cake batter into pan on top of the wax paper. Cook at 325 degrees for 1 hour 15 minutes.** Remove from oven and allow cake to cool completely in pan. Wrap cake and pan in towel while cooling to hold in the moisture. Set wrapped cake on cooling rack.

*Sift flour 3 times. Measure after sift-

ing and remove extra flour so you only have 3 sifted cups.

**Do not overcook cake. 1 hour 10 minutes may be enough time to cook.

Desserts



Happiness Cake

Martha Bible Class

- 1 C. good thoughts
- 1 C. kind deeds
- 2 C. well beaten faults
- 1 C. consideration for others
- 2 C. sacrifice
- 3 C. forgiveness

Mix thoroughly. Add tears of joy, sorrow and sympathy. Flavor with love and kindly service. Fold into daily life. Bake well with the warmth of human kindness and serve with a smile anytime.

Helping of History...

Our Country Auction is held on the first Saturday in October. It has been held on the grounds of the community property, the fire house and inside the community building. Sale items for the auction are made and donated by community members.



Hershey Cake

Connie Mulhollem

1 stick margarine, melted
1 C. granulated sugar
4 eggs
1 C. self-rising flour
1 - 16 oz. can Hershey's chocolate syrup

Preheat oven to 350 degrees. Mix melted margarine and sugar. Add eggs one at the time. Alternate the flour and chocolate syrup. Blend well. Pour in two nine inch pie pans. Bake for approximately 30 minutes. Insert a toothpick to check for doneness. Cool the layers on cake racks.

Frosting:

1 stick margarine
1 C. granulated sugar
 $\frac{1}{2}$ C. milk (2%)
4 to 5 Tbsp. cocoa
1 box confectioners sugar

Combine margarine, sugar, milk and cocoa in sauce pan. Cook over medium heat until the mixture starts to boil. Stir and allow to bubble rapidly for three minutes. Remove from heat. Cool for 45 minutes. Add confectioners sugar ($\frac{3}{4}$ to 1 box). You may add chopped pecans to the frosting. Ice the cake. Chopped nuts look pretty on the top of the cake too. Enjoy!

Honey Bun Cake

Tracy Farmer

Desserts



1 box yellow cake mix

4 eggs

3/4 C. oil

1/2 C. water

1 - 8 oz. sour cream

1 C. brown sugar

3 tsp. cinnamon

Mix cake mix, eggs, oil, water and sour cream. Pour 1/2 batter in a 9 x 13 inch cake pan. Mix brown sugar and cinnamon. Sprinkle over batter. Pour remaining batter into pan. Take a knife and cut into cake; swirl. Bake at 350 degrees for 30 to 40 minutes.

Glaze:

2 C. powdered sugar

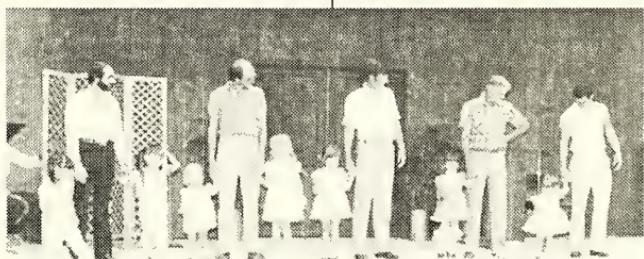
1 tsp. vanilla

Enough milk to spread (approx. 4

Tbsp.)

Mix ingredients and drizzle over hot cake.

*Tiny Miss Archer Lodge
Pageant*





Ice Box Fruit Cake

In Memory of Janie Green

1 box graham crackers, crumbled
1 box raisins
1 bottle cherries, chopped
3 C. nuts, chopped

Mix:

1½ C. milk
1 pkg. marshmallows

Heat milk and marshmallows until melted and smooth. Let cool and pour over other ingredients in a large bowl. Mix well and pack in foil-lined box or pan. Refrigerate.

Lemon Pound Cake

Rayonell Conyers

Helping of History...
The first Reverse Raffle was held in 2002. There is a limit of 200 tickets sold each year. The grand prize is \$10,000. This is an evening of fun and suspense for everyone.

1 pkg. yellow cake mix
1 - 3½ oz. pkg. lemon Jell-O gelatin
4 eggs
¾ C. Mazola oil (I use canola oil and about ½ cup)
1½ C. confectioners sugar
2 lemons
1 C. lukewarm water

Mix cake mix, eggs and oil. (Mix the jello and the warm water in separate bowl, then add to cake mixture.) Bake in tube pan at 350 degrees for 45 minutes to 1 hour. Let cool. Mix confectioners sugar and juice of 2 lemons. Drizzle over cake.



Mama's Pound Cake

Rosa Pulley

2 sticks butter (soft)
½ C. Crisco (level)
3 C. sugar
3 C. plain flour
1 C. homogenized milk
¾ tsp. baking powder (level)
1 tsp. salt (level)
6 large eggs
½ tsp. vanilla flavoring
¼ tsp. lemon flavoring (optional)

Sift flour, then measure. Combine flour, baking powder and salt, then sift. In a separate bowl, mix Crisco and butter well, then add sugar, eggs and lastly, add flour and milk (alternating). Preheat oven to 325 degrees. Bake for 45 minutes. Test - cook additional 5 or 10 minutes if needed. Let cake cool in pan for 30 minutes. Then turn onto cake plate.



Helping of History...
The playground equipment and the picnic area are two popular features in our park. This area has been used for school picnics, egg hunts, family gatherings, pumpkin carving contests and birthday parties.



Margie's Fudge Cake

Jane Peacock

2 C. flour
2 C. sugar
 $\frac{1}{2}$ tsp. salt
1 stick margarine
 $\frac{1}{2}$ C. oil
1 C. water
3 Tbsp. cocoa
2 eggs
1 tsp. baking soda
 $\frac{1}{2}$ C. buttermilk
1 tsp. vanilla

Mix flour, sugar and salt together in a bowl. In a saucepan, mix the margarine, oil, water and cocoa. Heat and stir until the mixture starts to boil. Pour over flour mixture and mix well. Then add eggs, baking soda, buttermilk and vanilla. Mix well. Pour into greased 9 x 13 inch pan. Bake at 350 degrees for 30 minutes.

Icing:

1 stick margarine
3 Tbsp. cocoa
6 Tbsp. milk
1 C. chopped nuts
1 box powdered sugar
1 tsp. vanilla

Heat and stir margarine, cocoa and milk until it starts to boil. Add nuts, powdered sugar and vanilla. Spread immediately on cool cake.

Helping of History...
The outdoor stage was added in 1982. It has a seating capacity of 300 people. It is used for talent shows and concerts.



Milk Chocolate Bar Cake

Patsy Ray

1 pkg. Swiss Chocolate cake mix
(Lowes Food sells Swiss Chocolate mix)
1 - 8 oz. pkg. cream cheese, softened
1 C. powdered sugar
½ C. granulated sugar
10 (1.5 oz.) milk chocolate candy bars
with almonds (Sometimes I buy one
large bar.)
1 (12 oz.) container frozen whipped
topping, thawed

Prepare cake batter according to package directions. Pour into 3 greased 8 inch round cake pans. Bake at 325 degrees for 20 to 25 minutes until done.

Beat cream cheese, powdered sugar and granulated sugar at medium speed until creamy. Chop 8 candy bars finely. Fold cream cheese mixture and candy into whipped topping. Spread icing between layers and on top and sides of cake. Chop remaining 2 candy bars and sprinkle on top of cake.

Helping of History...

On January 1st, we have our annual New Year's Day community breakfast. Everyone is invited to attend.

What a way to start the new year by having breakfast with your neighbors!



Orange Slice Cake

In Honor of Edna Dodd

- 3½ C. sifted flour
- ½ tsp. salt
- 1 lb. orange slice candy, cut into small pieces
- 1 or 2 pkgs. (8 oz.) pitted dates, chopped
- 2 C. chopped nuts
- 1 can or 3¼ oz. flaked coconut
- 1 C. margarine or butter, softened
- 2 C. sugar
- 4 eggs, well beaten
- 1 tsp. baking soda
- ½ C. buttermilk
- 1 C. fresh orange juice
- 2 C. powdered sugar

Sift flour and salt together. Next combine orange slices, dates, nuts and coconut. Use ½ C. flour mixture by tossing to coat evenly. Set aside. Now cream butter or margarine. Add sugar gradually, beating until light. Then add eggs one at a time. Beat well after each egg. Now combine soda and buttermilk. Add all the remaining flour to egg mixture, also add floured candy mixture. Mix all well together and spoon into 10 inch tube pan. Preheat oven to 300-325 degrees. Bake for 1 hr. 45 min. or until well done. Remove from oven. Combine orange juice and powdered sugar. Blend well and pour over hot cake. Cool and let stand overnight or chill in refrigerator before removing from pan.

Helping of History...

During the year of 2000, the Archer Lodge Fire Department was making plans to build a larger fire station. Therefore, the building that the department occupied at that time was for sale.

Oreo Cookie Freeze

Sue Boyette

28 Oreo cookies
1/4 C. melted margarine
1/2 gal. vanilla ice cream
1 C. sugar
1 sm. can evaporated milk
1 tsp. vanilla
1 - 4 oz. pkg. semi-sweet chocolate chips
6 Tbsp. margarine
1 lg. Cool Whip
1 C. chopped, toasted pecans

Crush Oreo cookies and mix with 1/4 C. melted margarine. Spread into a 9 x 13 inch pan and freeze. Soften ice cream. Spread on top of cookies. Refreeze. Bring to boil the sugar, evaporated milk, vanilla, chocolate and 6 Tbsp. margarine. Boil for one minute. Cool. Pour over ice cream and refreeze. Mix Cool Whip with nuts and spread over chocolate mixture. Keep frozen until ready to serve.

Desserts



Helping of History...

The Archer Lodge Community had applied to the county for a one time large grant of \$25,000 to help construct a building for a community center. The grant was approved about the time that the metal building the fire department owned was ready to be sold. The community purchased the building.



cher Lodge Community Center Building



Peter Paul Mound Cake

In Memory of Nedra Richardson

1 box Pillsbury Chocolate Fudge
cake mix

Bake according to directions on box,
using three greased and floured cake
pans.

Frosting:

1 C. sugar
1 C. milk
1 Tbsp. vanilla
18 lg. marshmallows
 $\frac{3}{4}$ lb. coconut

Melt together the marshmallows,
sugar, milk and vanilla. Add coconut.
Let cool before putting on layers of
cake.



Cecil Jones and Pete Barnes pl
horse shoes at the park.

Pound Cake

Carolyn Pace



2 sticks margarine, room temperature
 $\frac{1}{4}$ C. Crisco
3 C. sugar
1 C. milk (canned)
5 eggs
3 C. sifted cake flour
 $\frac{1}{2}$ tsp. baking powder
 $\frac{1}{2}$ tsp. vanilla
 $\frac{1}{2}$ tsp. lemon or almond flavoring
 $\frac{1}{2}$ tsp. butter flavoring

Cream margarine and Crisco until light and fluffy. Beat in sugar, then eggs, one at a time. Sift together flour and baking powder. Add milk and flavorings. Bake in slow oven 350 degrees around 1 hr. and 15 minutes. Bake in a greased and floured tube pan.

*Little Miss Archer Lodge
Pageant*





Pineapple Cake

In Memory of Placid Boyette

$\frac{1}{2}$ C. Crisco
1 C. sugar
4 eggs (save 2 egg whites for frosting)
1 C. buttermilk
1 tsp. vanilla
2 C. sifted all-purpose flour
1 tsp. baking powder

Cream sugar, eggs and Crisco together saving two of the egg whites for 7 minute frosting. Mix dry ingredients and then combine with creamed mixture alternating with buttermilk. Add vanilla. Pour in 2 round 9 inch cake pans that have been greased and floured. Bake for 25 minutes at 350 degrees.

Filling:

1 - 20 oz. can crushed pineapple,
heavy syrup
 $\frac{1}{2}$ C. sugar

Bring to a boil, then set aside to cool.

Seven Minute Frosting

1 $\frac{1}{2}$ C. sugar
1/3 C. cold water
2 egg whites (from layer cake recipe above)
 $\frac{1}{4}$ tsp. cream of tartar or 2 tsp. light colored corn syrup
1 tsp. vanilla



In the top of a double boiler combine sugar, cold water, egg whites and cream of tartar or corn syrup. Beat with an electric mixer on low speed for 30 seconds. Place over boiling water (upper pan should not touch water). Cook, beating constantly with the electric mixer on high speed, about 7 minutes or until frosting forms stiff peaks. Remove from the heat; add vanilla. Beat 2 or 3 minutes more or until it reaches spreading consistency. This frosts the tops and sides of two 8 or 9 inch cake layers. Put layers together in this order: cake layer, pineapple filling, and 7 minute frosting.

Helping of History...
The ground breaking ceremony for the Archer Lodge Community Center was held February 22, 2002.



Helping of History...

In 2002 the metal building formerly owned by the fire department was disassembled and then erected on the community property. Builders, contractors and individuals in the area were very generous with donations of labor, material and money. Companies that helped with the construction of the community center were Gordon Plumbing, Inc., Fred Smith Co., Lee Heating and Air Conditioning, J. M. Daniels Construction, Inc., and Bobbitt and Associates.

Red Velvet Cake and Icing

In Memory of Betty Freeman

½ C. Crisco
 2½ C. self-rising flour
 1½ C. sugar
 1 C. buttermilk
 2 eggs
 1 oz. red food coloring
 1 Tbsp. vanilla
 1 Tbsp. vinegar
 2 Tbsp. cocoa

Cream Crisco and sugar together. Add eggs, vanilla, vinegar and food coloring, cocoa, flour and buttermilk. Beat all this together. Pour into 3 greased and floured cake pans and bake at 350 degrees until done, about 25 minutes.

Icing:

1 - 8 oz. cream cheese, softened
 1 box powdered sugar
 1 can coconut
 1 stick margarine, room temperature
 ½ C. pecans

Beat cream cheese until fluffy. Add margarine and powdered sugar. Beat until well blended. Add coconut and pecans. Spread on layers and sides of cake.

Chester and Lois Johnson



*Chester Johnson
August 16, 1909 - October 22, 1981*

*Lois Wall Johnson
November 25, 1908 - July 15, 1985*

*M*other and Daddy were loving and caring Christian parents and grandparents. We knew they would always be there for us and how much we were loved. The apple of their eye was their granddaughter Crystal. They were devoted to her. It was a great loss for her, as well as for us, when her "Dad-daddy" and "Ma-mama" passed away.

Mother was a wonderful cook. We remember, especially, her chicken salad and chicken pastry. Everything she cooked was delicious, and we knew it was cooked with love.

We were blessed to have such loving parents and grandparents.

We miss you and
love you very much.

Bobby, Barbara and Crystal



Lura Jean Barnes Moore



*A*t a young age, Mama and her twin sister, Laura Lee, started taking piano lessons with Mrs. Murphy at her home in the Thanksgiving community. Their father, Joshua Otis Barnes, insisted they take lessons and the twins proved to be talented musicians. Later, the music teacher would come to their home because Laura had Bright's disease, which had no cure at that time. Even though her health was rapidly declining, Laura still looked forward to the weekly piano lessons. She continued the lessons until two weeks before she died at the age of eleven.

Mama was encouraged to continue her music studies. Her love of

music was obvious when she played. As we were growing up (Dara, Lisa and Jon), she sought to foster that same love and appreciation for music in us. However, we all recognized that Dara was the only one who would carry on this musical talent. Lisa tried for many years but was just not interested. We joked that after seven years of piano lessons, she could play only one song, "Work for the Night is Coming"!

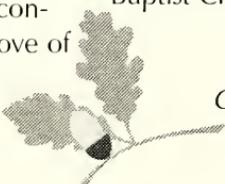
Mama served as church pianist and later as church organist at White Oak Baptist Church. A favorite family remembrance over the years has been Jon as "a little fellow" sitting at his mother's feet while she played the organ.

Her years of dedication proved a blessing to the White Oak Church family. When Dara joined her in providing music at the church, everyone always requested that they play for either their wedding or their funeral and knew which songs they wanted played! Everyone always looked forward to hearing the Offertory during the worship service.

For more than thirty years, Mama's music inspired and uplifted the members of the congregation at White Oak. Many people have said that they found their own sermon in the songs selected and the music that graced the services.

Your family cherishes these beautiful memories and pays loving tribute to your many years of faithful dedication to the music ministry at White Oak Baptist Church.

*Love,
Glenn, Dara, Lisa and Jon*



Rum Cake and Glaze

Jean Moore

Desserts



½ C. chopped pecans
1 Duncan Hines Classic White cake mix
1 - 3 oz. pkg. vanilla instant pudding mix
½ C. light rum
½ C. water
½ C. vegetable cooking oil
4 eggs
½ C. water (additional amount)

Grease and flour a bundt pan. Crumble nuts in bottom of pan. In large mixing bowl, combine cake mix and pudding mix. Add rum, water, oil and eggs. Add an additional ½ cup water to loosen batter. Bake at 325 degrees for 50 - 60 minutes. Remove cake from oven and pour on hot rum glaze before taking it out of pan. Don't be alarmed when the glaze seems to affect the cake's height; it's helping the cake to settle. After the cake cools down a little and soaks up the glaze, remove it from pan.

Glaze:

1 C. sugar
1 stick butter
¼ C. light rum
¼ C. water

Mix ingredients and boil for 2 or 3 minutes. Pour over cake as directed above.

Helpful Hint...

This cake is good served hot or cold. It will keep for weeks without refrigeration.



Red Velvet Cake

Johnnie Johnson

2 eggs
2 C. sugar
1 C. butter or margarine
1 C. buttermilk
2½ C. cake flour
½ tsp. salt
1½ tsp. baking soda
1 tsp. vanilla
1 Tbsp. cocoa
1 Tbsp. vinegar
2 oz. red food coloring

Cream butter and sugar together. Add eggs and beat until fluffy. Make a paste of vinegar and cocoa. Add to mixture. Sift flour, salt and baking soda together. Add to mixture. Blend well. Add vanilla and coloring. Mix well. Pour into 3 (8 inch round) cake pans or in a long pan. Bake at 350 degrees until toothpick inserted into mixture comes clean, approximately 30 - 40 minutes.

Icing:

1 C. milk
1 C. butter, room temperature
1 C. sugar
8 tsp. flour
1 tsp. vanilla
1 C. nuts, chopped
1 C. coconut



Cook milk and flour on low heat until thick. Set aside and allow to cool completely. Cream sugar and butter; add to flour mixture. Beat until mixture looks like whipped cream. Add nuts, coconut and vanilla. Blend well. Spread over Red Velvet cake layers.

Cream Cheese Icing for Red Velvet Cake (can use this icing instead of the one above)

8 oz. cream cheese, softened
½ C. butter or margarine, room temperature
1 C. coconut
1 C. nuts
1 box powdered sugar

Mix together and spread over Red Velvet Cake layers.

Helping of History...
Community meetings are held on the 4th Monday night of each month. Sometimes there is a covered dish supper at 7:00 p.m. followed by the regular meeting at 7:30 p.m. Check the sign at the park and the web site for current information. The planning for the annual events is done at these meetings. Please get involved and informed.



Helping of History...
Patsy is the wife of the
Rev. Irvin Adcock,
who was pastor of
White Oak Church
from 1976 - 1983.

Helping of History...
The web site for the
Archer Lodge commu-
nity is [www.archer-
lodge.org](http://www.archer-
lodge.org).

Sweet Potato Surprise Cake and Frosting

Patsy Adcock

1½ C. cooking oil
2 C. sugar
4 eggs, separated
4 Tbsp. hot water
2½ C. sifted cake flour
3 tsp. baking powder
¼ tsp. salt
½ tsp. ground cinnamon
½ tsp. ground nutmeg
1½ C. raw grated sweet potatoes
1 C. chopped nuts
1 tsp. vanilla flavoring

Combine cooking oil and sugar and beat until smooth. Add egg yolks and beat well. Add hot water, then dry ingredients which have been sifted together. Stir in potatoes, nuts and vanilla and beat well. Beat egg whites until stiff and fold into mixture. Bake in 3 greased cake pans at 350 degrees for 25 to 30 minutes. Cool and frost.

Frosting:

1 lg. can evaporated milk
1 C. sugar
1 stick margarine
3 egg yolks
1 tsp. vanilla
1 1/3 C. flaked coconut

Combine milk, sugar, margarine and



egg yolks in sauce pan. Cook over medium heat for about 12 minutes, stirring constantly until mixture thickens. Remove from heat and add coconut. Beat until cool and of spreading consistency.

Strawberry Cake

Angela Canady

1 box strawberry cake mix
1 - 3 oz. box instant vanilla pudding
1 - 16 oz Cool Whip
Strawberries, either frozen, sweetened
with sugar or fresh

Bake the strawberry cake following the directions on the box for a 9 x 13 inch cake pan. Puree the strawberries with the juice while the cake cools. Once the cake is cool, poke it all the way to the bottom of the cake pan with a wooden spoon handle every inch or so apart. Pour the pureed strawberries into the holes and coat the top of the cake with a thin layer of strawberries. Next, prepare the vanilla pudding following the directions on the box and then fold the Cool Whip into the pudding. Then ice the cake with the pudding and cool whip mixture. Cover top of cake with strawberries. Refrigerate for four hours before eating.

Helping of History...

The community has two active Boy Scout troops. The boys with their leaders meet in the community building and at White Oak Church which is across the road.

Scouting is an opportunity for boys of all ages to become members of an organization that strives to benefit the community through service.



Helping of History...

Beautification and maintenance along with each phase of our development has been very important. Each year, additional trees and shrubs are planted. Often times, these are donated in memory and honor of a friend or family member.

Maintenance is done as needed and as money becomes available. Our most recent project was the repaving of the basketball and tennis court. Our next scheduled project is new roofs for the dugouts and repairs on the picnic shelter.

Sweet Potato Log Roll

Sue Boyette

3 eggs
 1 C. sugar
 $\frac{3}{4}$ C. cooked sweet potato (mashed)
 1 tsp. lemon juice
 $\frac{3}{4}$ C. all-purpose flour
 1 tsp. baking powder
 2 tsp. cinnamon
 $\frac{1}{2}$ tsp. cloves
 $\frac{1}{4}$ tsp. ginger
 1 C. chopped nuts (chop fine)
 $\frac{1}{4}$ tsp. salt (optional)
 $\frac{1}{2}$ C. powdered sugar

Grease and flour 15 x 10 x 1 inch jelly roll pan. Line the bottom with wax paper. Beat eggs at high speed until thick and lemon-colored (almost 5 minutes). Gradually add sugar, beating an additional 5 minutes. Continue beating. Gradually add potatoes and lemon juice. Combine dry ingredients. Stir into potato mixture. Pour batter into pan. Sprinkle with nuts. Bake at 375 degrees for 12 to 15 minutes.

Sift powdered sugar onto hand towel. When the cake is done, loosen from the sides of the pan and turn onto the towel. Peel off wax paper and roll up the cake and towel. Cool. Unroll and remove towel. Spread with filling. Re-roll. Chill.

**Filling:**

1/4 C. butter or margarine (softened)
1/2 - 8 oz. cream cheese
1 C. powdered sugar
1/2 tsp. vanilla flavoring
1/4 tsp. butter flavoring

Combine butter and cheese. Beat until light and fluffy. Add sugar and flavoring. Beat until smooth.

Strawberry Cake

Kay Boyette

1 box yellow cake mix
4 C. chopped sweetened strawberries
1 - 16 oz. whipping cream
2 C. sugar

Bake cake layers according to directions on box and cool. Whip cream with electric mixer until fluffy. (Do not over whip and do not add sugar until finished whipping.) Add sugar to cream and let it stand for 10 -15 minutes to dissolve. Spread strawberries on first cake layer; then spread cream on strawberries. Continue to do this on all layers, using all strawberries and whipped cream. Garnish with fresh capped strawberries. Keep refrigerated.

Helping of History...

Community involvement has provided us with a better place to work, worship and play. Our combined efforts have had a positive effect on our community, providing a better environment in which to live. We invite you to come and see the results of our laboring together.

Desserts



Carolyn and Jimmy Driver provide lots of laughs at the Archer Lodge version of Hee Haw.

Banana Split Pie

Effie Richardson

Appetizers & Beverages



1 - 8 oz. cream cheese, softened

1/4 C. sugar

1 lg. banana, mash and add tsp.
lemon juice

1 sm. can pineapple, drained

1/2 C. chopped pecans

12 maraschino cherries, cut into
pieces

8 oz. Cool Whip, thawed

Graham cracker crust

Beat cream cheese and sugar together until smooth. Stir in banana, pineapple, nuts and cherries. Fold in Cool Whip. Pour into graham cracker crust and freeze. Thaw about 15 minutes, cut and serve. Delicious.



Graduating seniors are honored at White Oak Church each year.



Helping of History...

Prior to 1924 Archer Lodge had a white wooden three room school house. Very little information is available concerning this school. Edna Wall Dodd, Annie Ruth O'Neal's sister, related that in 1920 when she was in first grade, her class was held in a side room at White Oak Church, facing the wooden school house. Her teacher was Miss Jessie Gregg.

When she reached the second and third grade, the classes were held in the wooden school building.

Black Walnut Pie

In Memory of Christine Wall

4 egg yolks
 1½ C. sugar
 ¾ C. flour
 4 C. milk
 ½ tsp. vanilla
 ½ C. black walnuts
 2 pie shells, baked

Cook egg yolks, sugar, flour and milk in double boiler until thick. Stir often. Remove from heat and add vanilla and walnuts. Pour into 2 baked pie shells.

Meringue:
 4 egg whites
 ½ C. sugar
 ¼ tsp. vanilla

Beat egg whites until foamy, add sugar and vanilla and beat until soft peaks form. Spread meringue over pies making sure to seal the edges. Preheat oven to 350 degrees. Then turn on broil and cook until lightly brown.

Buttermilk Pie

Bonnie Murphey

1½ C. sugar
½ stick butter, softened
1 tsp. flour
3 eggs
1 tsp. lemon flavoring
1 C. buttermilk
Pie crust, unbaked

Mix above ingredients together. Bake in unbaked pie crust at 350 degrees until firm, about 35 to 45 minutes.

Appetizers & Beverages



Another incident that she shared occurred when she and her older sister, Emma were walking to school. On that particular day, the ground was frozen and Emma slipped and fell. To their dismay, Emma dropped the wicker basket which held their lunch. Edna said that she remembers being more concerned about the tea cakes than she was about Emma's welfare.



Helping of History...
Jimmie D. Barnes has a letter addressed to Jesse Wall, his grandfather, from L.T. Royal, Johnston County Superintendent of Schools. The letter is dated May 7, 1919. The contents of the letter are as follows:

Dear Sir:

On account of the new school legislation giving us a six months school term, it is urgent that your district be represented by the committee if possible, at one of the places named below in order to discuss the schools for next year.

Chocolate Decadence Pie

Sharon Freeman

8 oz. unsweetened chocolate
4 sticks butter (not margarine)
5 C. sugar
1 C. heavy cream
9 lg. eggs
1 Tbsp. vanilla
2 lg. pie shells

Melt chocolate and butter together until completely blended. Add sugar and mix well. Add cream and stir continuously over low heat until sugar dissolves. Remove from heat. Beat eggs in a small bowl. Gradually add to chocolate, using a whisk. Whisk until fully blended. Whisk in vanilla. Pour into shells and bake at 350 about 40 minutes. Remove from oven when pie is almost set, but still shaky in the middle. Freezes well.

Chocolate Pie

In Memory of Mearl Canady

Dessert



3 eggs, separated
2 Tbsp. flour
3 Tbsp. cocoa
1 C. sugar
1 C. milk
1 Tbsp. butter, softened
1 tsp. vanilla
Dash of salt
Pie shell, baked

Beat egg yolks. Mix flour, cocoa and sugar and add to egg yolks. Blend in milk, add butter and vanilla and cook in a double boiler, stirring occasionally, over medium heat until desired thickness. Pour in baked pie shell and top with meringue and bake in oven at 375 degrees.

Meringue:
3 egg whites
6 Tbsp. sugar
1 tsp. vanilla

Beat egg whites until stiff. Add sugar and vanilla. Beat until blended.

The following subjects will be discussed: Six months school, local special tax, employment for teachers, school attendance and election of committee.

[The meeting for Archer Lodge was scheduled for May 21 at 10:00 a.m.]

Make a note of all problems in your school and have them with you at the meeting.

Be on time so that you may not miss any of the discussion.

L. T. ROYAL,

County Supt.



Helping of History...

*This recipe came from
a cook book - River
Road Recipes - given
to me by Nancy Futral
when I got married.*

Chocolate Pie

Gail O'Neil

1 C. sugar
1/3 C. cocoa
1/3 C. flour
1 tsp. vanilla extract
2 eggs, separated
2 C. milk
Pinch of salt
1/2 stick butter
Baked pie crust, graham cracker pie
crust or crust of your choice

Mix sugar, salt, cocoa and flour until well blended, add 2 egg yolks and a little of the milk until a paste is formed. Slowly add milk, a little at the time, being careful that lumps don't form. Cook on medium heat stirring constantly until mixture thickens. Remove from heat and add vanilla and butter. Stir until butter is melted. Pour into crust and let cool. Use the eggs whites to make meringue or use Cool Whip.

Archer Lodge School



Slim and Nellie Reece Mulhollem



Slim and Nellie Mulhollem

Patience, determination and inner strength first come to mind when we think of Mom. Teaching first grade for thirty-eight years probably gave her lots of practice in each of these attributes. Mom, we thank you for the example you and Dad always set for us. You are a treasure. Your love and wisdom are sources of strength for both of us.

To Our Dad

He didn't just live life;
He inhaled it.
His idea of paradise was a home
by a pond
Surrounded by the open field.
He found truth and beauty in his
everyday surroundings.
He enjoyed sunrises and sunsets,
Counting geese on the pond
And "finding" new calves.
He was an old-fashioned family man:
Mothers were to be honored,
Sons were to be friends,
In-laws were to be family
And grandchildren were to be adored.
Everywhere he went,
He always carried a song along.
Strangers were just people he hadn't
spoken to yet.
He loved to hunt and fish.
He instilled this love in his sons.
He knew the best cooks.
He liked music at its finest.
Honor was his measure
And Our Lord was his guide.
He was the best friend we had - our dad.

Mike and Steve



Annie Ruth O'Neal Family



We would like to honor our MOTHER, Annie Ruth Wall O'Neal and the memory of our DADDY, Cameron "Bob" O'Neal. We feel blessed to be their daughters.



We also want to honor our mother's family, the Walls. Sunday lunch at Mama (Viola) Wall's included aunts, uncles, and cousins. The kitchen would be filled with smells of fried chicken, pastry, peas, butterbeans, Sister's potato salad, fresh corn, lace corn bread, ice tea, and always a delicious dessert, either her chocolate cake or blueberry cobbler. It is wonderful to be part of such a close family.



A family photo features our aunts and uncle with Mother: [Front row: Louise (deceased); our mother, Annie Ruth, and William (deceased). Back row: Emma "SISTER" (deceased); Edna; and Doris (deceased).]

Our mother is the most precious gift that God has given us. In Nov. of 1964, our daddy passed away at the young age of 44. She has been both a mother and a daddy to us for the last forty-one years.

Our daddy, Bob was a farmer and also very active in White Oak Baptist Church, the Archer Lodge Fire Department, and the community.

Our memories are filled with joy because our parents were hard working folks and they were surrounded by lots of friends and family. Sundays were filled with going to church in the morning and to church training in the evenings. After church training, we would visit with friends. There were many fun times with Jimmie, Mary Lou, Jeff, Jan and Jim Barnes at their home.

We would play tag and maybe even take the "Valiant" station wagon out for a spin. Life growing up in Archer Lodge was simple back then and lots of fun. Other friends like Jake, Sally, Alan, and Donna Barnes; Cecil, Virginia, and Ann Jones; Glenn, Jean, Dara, Lisa, and Jon Moore made Archer Lodge a wonderful community.

Our mother, also GRANNY to Ashley, Drew, and Tyler Hardee and mother-in-law to Bobby Hardee, continues to carry on the tradition of having Sunday lunches that prove to be as GOOD as those our Mama Wall served when we were growing up. We hope you enjoy her fantastic recipes because they are filled with lots of family tradition and love.

*Martha O'Neal and
Nancy O'Neal Hardee*



Allene Crabtree



othing made Mom happier than feeding her family and friends. Some of our most memorable times were spent around the kitchen table. She loved to see people enjoy the food she had prepared and she served heaping portions, so you had better come to her table hungry. Mom was a great cook and she taught her children how to cook, but hers was always better!

Mom not only fed our bodies, but she fed our hearts and souls every day of her life. She fed us love, patience, kindness, trust, understanding, devotion, wisdom, and a faith in God that truly showed in everything she did.

She loved her church and community. We know she would encourage every family to take time to talk and fellowship daily, and there is no better place than around the kitchen table. Our mother's love was one of the greatest gifts God gave us. It continues to grow and make itself present in her children, grandchildren, and great-grandchild.

Beverly, Mark and Phil



Coconut and Pineapple Pie

Annie Ruth O'Neal

2 shallow pie shells
1½ C. coconut
1½ C. pineapple
1½ C. sugar
5 eggs
3 Tbsp. flour
¾ stick margarine or butter, softened

Mix all ingredients and bake 325 degrees for 45 minutes to 1 hour.

Appetizers & Beverages



Coconut Custard Pie

In Memory of Allene Crabtree

1 pie crust
2 eggs
2 Tbsp. flour
2 Tbsp. butter or margarine, softened
1½ C. sugar
1 C. milk
1 can or 1 C. Bakers Angel Flake coconut
1 tsp. vanilla

Mix all together. Pour into unbaked pie shell. Bake at 350 degrees for 35 minutes.

Helping of History...

In 1924, a new, more modern brick school was built. The building consisted of 12 rooms plus an auditorium. It was located across the road from White Oak Baptist Church.



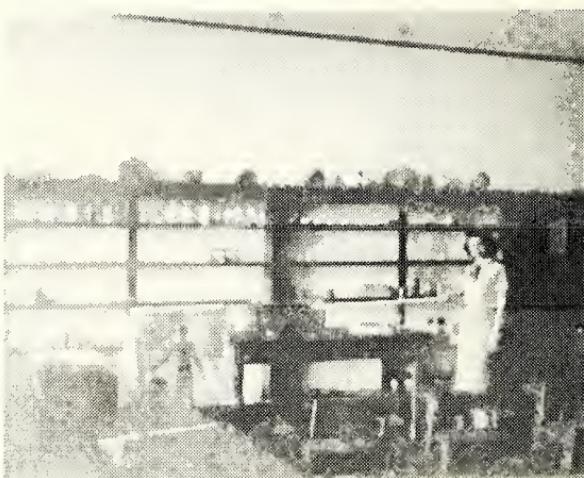
Coconut Custard Pies (2)

Annie Ruth O'Neal

- 5 or 6 eggs (5 large eggs or 6 medium eggs)
- 2 C. sugar
- 1 stick butter or margarine (melted)
- 2 cans (3½ oz.) coconut (may use frozen coconut or 1- 7 oz. bag of loose coconut)
- 1 C. buttermilk
- 2 pie shells

Mix all ingredients together. Pour into 2 unbaked pie shells and bake at 325 to 350 degrees for 30 to 45 minutes.

Helping of History...
Sam Liles, a person from the Archer Lodge community, was the first principal. Other principals were Clarence Woodard, Mrs. Marshburn, Charles F. Lewis, William Keller, Willie Johnson and Bill Reams.



Gladys Smith a teacher at Archer Lodge pictured in the high school Science lab.

Coconut Meringue Pies (2)

In Memory of Mearl Canady

Appetizers & Beverages



5 large eggs, separated
1 Tbsp. butter or margarine, melted
2 C. sugar
2 tsp. pure vanilla flavoring
6 Tbsp. flour
3 C. sweet milk
1 - 6 oz. pkg. grated coconut
2 pie shells, baked

Beat egg yolks thoroughly. Melt butter or margarine and add to sugar, vanilla and flour. Then add milk and coconut to above combined ingredients and cook in double boiler, stirring occasionally, until thickened. Pour into 2 baked pie shells.

Meringue:

5 egg whites
5 Tbsp. sugar
1 tsp. vanilla

Beat egg whites until stiff. Add sugar and vanilla. Beat until blended. Spread meringue on top and place in oven. Bake at 400 degrees until brown.



Coconut Pie

Audrey Murphy

1 C. sugar
2 Tbsp. flour
1 C. milk
1 C. coconut
1 tsp. vanilla
2 eggs
2 Tbsp. butter (melted)
Pie shell, unbaked

Mix flour and sugar. Set aside. Beat eggs slightly. Add milk, coconut and vanilla. Stir in sugar and flour. Add butter. Pour into unbaked pie shell. Bake at 375 degrees for 30 - 45 minutes until done.

Egg Custard for Deep Dish Pie

Jean Moore

2 C. milk scalded (smoking)
 $\frac{3}{4}$ C. sugar
2 tsp. (level) cornstarch
Pinch of salt
3 eggs
4 Tbsp. melted butter
Pie shell, deep dish

Mix all ingredients together. Pour in unbaked deep dish pie shell. Bake 45 minutes to 1 hour at 325 degrees.

Fresh Grape Pie

Mary Lou Gordon

2 C. scuppernong grapes
1 C. sugar
1 tsp. lemon juice
2 Tbsp. flour
 $\frac{3}{4}$ C. water
2 pie shells (will use one for the top)
1 Tbsp. margarine
Sugar to taste

Split grapes and remove seeds. Pour grape pulp and hulls into pie shell. Mix sugar, lemon juice and flour with water and pour over grapes. Put top crust on pie. Put margarine on top of crust and sprinkle with sugar. Bake 300 degrees until brown.



J.T. and Gladys on their wedding day.

Desserts



Helping of History...

Among the teachers were some local people: Mozelle Blinson, Nellie Mulhollem and Eleanor Barham.

Gladys Pritchard came to Archer Lodge from Elizabeth City, NC to teach. She later met and married J.T. Smith. They have made their home in Archer Lodge ever since. On September 3, 2004, J.T. and Gladys celebrated their 65th wedding anniversary. They have been married the longest of any couple at White Oak Baptist Church.



Fruit Cheese Pie

Mary Maybee

- 1 - 9 inch graham cracker crust
- 1 - 8 oz. cream cheese (softened)
- 1 - 14 oz. sweetened condensed milk
(not evaporated milk)
- 1/4 C. lemon juice from concentrate
(I use Real Lemon)
- 1 tsp. vanilla
- 1 - 21 oz. can cherry, peach, apple or blueberry pie filling

In large mixing bowl, beat cheese until fluffy. Gradually beat in condensed milk until smooth. Stir in lemon and vanilla. Pour into pie crust. Chill 3 hours. Top with your favorite fruit filling. Refrigerate leftovers.

Helping of History...

Clinton Boyette was custodian at Archer Lodge School for many years. Many school children have related how they would help Mr. Clinton ring the school bell. He and his family lived in a house that was located on the school property.

Fruit Cobbler

In Memory of Bertha Castleberry

- 3 C. fruit
- 1 stick melted butter
- 1 C. Bisquick
- 1 C. sugar
- 1 egg

Mix butter, flour, sugar and egg and spoon over fruit in baking dish. Cook 40 - 45 minutes at 325 degrees. Use more sugar for blueberries.

Bertha Castleberry

*A*s I stand in my kitchen preparing for a dinner party, I am reminded of Mother's comments regarding new recipes. Her philosophy was never to try anything new for her guests. She would, however, use her family to test the products. Some of my fondest memories with Mother occurred in the kitchen. Her garden was envied by many and was at the center of some of her prized recipes. Mother was just short of a master chef and she absolutely loved seeing people take comfort in the combination of food and friendship. From her coconut cake with a green dyed center filled with jelly beans at Easter, to her Red Velvet cakes at Christmas, her kitchen was the room she enjoyed the most. It was there that I learned to love to cook.

Combine her love for cooking with her genuine concern for her community and one can only guess how many dishes were prepared and delivered to shut ins, families in bereavement, church Homecomings, families with new babies and to homes because she just cared about them and wanted them to know it. In her prime, she was the one to organize the efforts of ladies in the community to respond quickly to a family in need.

This cook book is yet another example of the strength of the ladies at White Oak Baptist Church. In my heart I know Mother would be very proud to be a part of this and to have several of her featured dishes included. Her grandchildren, Cad, Cassie, Lacey and Brice will each get a copy to enjoy. It is important for them to realize Mother's significant presence in the community through her love of cooking.



Lacy and Bertha

Mother's genuine concern for the church and community continues to live on in Daddy and our family. Dene and I are blessed to have two parents dedicated to White Oak Baptist Church and Archer Lodge. Our strong set of values is a direct result of seeing Bert and Lacy in motion. Their energy, enthusiasm and dedication to the community have not gone unnoticed. Many thanks to those responsible for this cookbook and allowing Mother to be memorialized in such an honorable manner.

*Love,
Susan and Dene*



Hoyt and Zelma Castleberry



*Hoyt Castleberry
1924-1976*

*T*hank you for showing us the importance of family values, community involvement, and church support. Our past and present memories and future expectations will shine brighter because of you. We love you, Mom and miss you, Dad.

Clyde, Tracy and Families



*Happy 80th Birthday
(Lto R) Clyde, Zelma and Tracy*

Fruit Pizza

Mary Maybee

Appetizers & Beverages



Crust:

$\frac{1}{2}$ C. butter or margarine, softened
 $\frac{1}{4}$ C. 10X powdered sugar
1 C. flour

Mix and press in pizza pan. Bake at 350 degrees for 8 - 10 minutes. Let cool.

Cheese spread:

1 - 8 oz. cream cheese, softened
 $\frac{1}{3}$ C. white sugar
1 tsp. vanilla flavoring

Cream above three ingredients together and spread on the cooled crust. Arrange sliced fruit on creamed cheese layer. Use fresh sliced peaches, grapes (seedless, sliced), kiwi fruit (sliced), several strawberries and a sliced banana.

Glaze:

2 Tbsp. corn starch
1 C. pineapple juice
 $\frac{1}{2}$ C. sugar
1 tsp. lemon juice

Cook until thick. Pour over fruit and chill.

Helping of History...
The school auditorium was used by White Oak Church during the construction of our present building.



Helping of History...
*This recipe is from my
stepmother, Freda
Varcoe. I have never
met a person that didn't like this pie! It is
delicious.*

Hawaiian Pie

Susan Stelzner

2 cans Eagle Brand condensed milk
1/3 C. lemon juice
2 boxes vanilla wafers
4 bananas
2 - 20 oz. cans crushed pineapple,
drained
2 lg. jars maraschino cherries
1 - 8 oz. container of Cool Whip
Pecans

Line a 9 x 13 inch rectangular pan
with vanilla wafers. Stack them on top
of each other to make a layer of about
3 high. Mix condensed milk with
lemon juice (add enough to thicken).
Spread over vanilla wafers. Slice
bananas and spread in pan equally.
Drain pineapple and spread in pan on
top of bananas. If you really like
pecans, you can add a layer of
crushed pecans; otherwise, just have
enough to garnish the top. Drain
cherries and add a layer of cherries,
reserve enough to garnish the top.
Spread Cool Whip on top. On top of
Cool Whip, place pecan halves and
cherries alternating to make a pretty
pattern.



Hershey's Fudge Brownie Pie

Jane Pace

2 eggs
1 C. sugar
 $\frac{1}{2}$ C. butter or margarine, melted
 $\frac{1}{2}$ C. unsifted all-purpose flour
1/3 C. Hershey's cocoa
 $\frac{1}{4}$ tsp. salt
1 tsp. vanilla
 $\frac{1}{2}$ C. chopped nuts (optional)
Ice cream
Hot fudge sauce

Beat eggs in small mixer bowl. Blend in sugar and melted butter or margarine. Combine flour, cocoa and salt and add to butter mixture. Stir in vanilla and nuts. Pour into lightly greased 8 inch pie pan. Bake at 350 degrees for 25 to 30 minutes or until almost set (pie will not test done). Cool and cut into 8 wedges. Serve topped with ice cream and hot fudge sauce.



Helping of History...

*Donna Parrish noted,
"This was Ms.
Mozelle's recipe that
she gave me about 18
years ago. She was so
special to all of us."*

Holiday Fruit Pie

In Memory of Mozelle Blinson

1 prepared frozen pie crust
½ C. melted margarine
1 C. sugar
2 eggs
1 tsp. vanilla
½ C. chopped pecans
½ C. raisins
½ C. coconut

Mix all ingredients well. Pour in pie shell and bake at 300 for 40 minutes.

Kentucky Derby Pie

Lisa Smith

½ C. melted butter, cooled
2 eggs, slightly beaten
1 C. sugar
1 C. semi-sweet chocolate chips
1 C. chopped pecans
½ C. plain flour
Pie shell, deep dish

Mix and pour into deep dish pie shell.
Bake at 375 degrees for 40 minutes.
Can be served warm with ice cream!
Enjoy!



Low Sugar Pumpkin Pie

Terry Boykin

1 - 3 oz. cream cheese, softened
1 C. plus 1 Tbsp. milk
2 packets Equal
1½ C. Cool Whip
2 sm. pkgs. of Jell-O instant vanilla
pudding mix
1 - 15 oz. can pumpkin
1 tsp. pumpkin pie spice
1 tsp. ground cinnamon
1 baked deep dish pie crust
Pecans (optional)

Mix cream cheese, 1 tablespoon milk and Equal with wire whisk until smooth. Gently stir in Cool Whip. Spread on bottom of baked pie crust. Pour 1 cup of milk into mixing bowl with pudding mix. Beat with wire whisk until blended. Stir in pumpkin and spices. Mix well. Spread over cream cheese layer. Refrigerate at least 2 hours. Garnish with additional Cool Whip and pecans as desired.



Helping of History...
The following are memories written by Sally Barnes Boyette recalling Archer Lodge School in the 30's and 40's.

"I started school at Archer Lodge in the first grade (1934) and was there through the 11th grade. Johnston County added the twelfth grade to high school and I was in the first class from Archer Lodge to graduate from Corinth Holder High School.

When my brother Jake and I started school, our six older brothers and sisters had already finished high school.

Luscious Peach Pie

Mary Maybee

1 - 3 oz. box regular vanilla pudding
1 - 3 oz. box peach jello
1½ C. cold water
1½ C. Cool Whip
1 pt. sliced peaches (fresh or canned, drained)
Pie shell, baked

Mix jello and pudding together. Add water and cook slowly to a full boil. Cool pot in ice water. Add Cool Whip and peaches. Place in a pre-baked pie shell or graham cracker crust shell. Chill in refrigerator until ready to serve.
You could substitute strawberry jello and fresh strawberries, black raspberry jello and raspberries, or blueberry jello and blueberries or blueberry pie filling.



Old Fashioned Chocolate Pie

Patsy Ray

1 C. sugar
1/3 C. cocoa
2 C. water
1/4 C. flour or corn starch (I use corn starch)
1 tsp. vanilla flavoring
1 Tbsp. margarine
Baked pie shell or graham cracker crust

Mix first four ingredients and cook over medium or high heat until thick. Stir all the time mixture is cooking. Add 1 teaspoon vanilla and 1 tablespoon margarine. Pour into baked pie shell or graham cracker crust. Chill 3 hours before serving. Serve with Cool Whip on each slice.

Helpful Hint...

*This pie is heart safe.
Note: No eggs or milk.*

We lived within a mile of the school, so the school bus did not go down that road. All the children on that road were considered 'walkers'. I have a lot of good memories walking to and from school with the neighborhood children.

Very few cars traveled that road and, of course, it was unpaved. Some of our neighbors did not have a car and sometimes would use their mule and wagon to go to the store or to town. Most of the time we had a car, but it would not always run.



Walking to school was fun except on very cold mornings. Sometimes we had mittens and toboggans, and sometimes we didn't. In bad weather, my father would take us to school if his car would start. Sometimes we would be so cold, the teacher would let us stand at the radiator and warm up. The custodian would have the building toasty warm when the children got to school. It would be a nice surprise to come out of school on a cold day and my father would be waiting in front of the school to give us a ride home.

Pastry for Single Crust Pie

Rebecca Murray

1¼ C. all purpose flour
1/3 C. shortening
½ tsp. salt
4 to 5 Tbsp. ice water

In a bowl, combine flour and salt; cut in the shortening until crumbly. Gradually add water, tossing with a fork until a ball forms. May need to add a little more to mix. Roll out pastry to fit a 9 inch or 10 inch pie plate. Transfer pastry to pie plate. Trim pastry to ½ inch beyond edge of pie plate; flute edges. Fill or bake shell according to recipe directions. Yield: 1 pastry shell.

Two Very Special Ladies



Mildred Wall Price
1900 - 1984



Annette Price Driver
1933 - 1987

Mrs. Mildred was ordained as a deaconess at White Oak in
the early 1950's.

Good Food
Loving Memories
Family Forever in Our Hearts

Love,
Your Family



Paul and Marie Sanderford



Front row: (Left to right) Carolyn West, Sybol Daniel and Sue Price
Back row: (Left to right) Loy Bunn, Buster Sanderford and Shirley Perry

ove and respect are two words which best describe the feelings of the children of Paul and Marie Sanderford. Love, because our parents were so family oriented, which makes us really close, and respect for the hard work needed to raise a large family on a tobacco farm.

Mama was a great cook, but the recipes were never written down. Think about cooking three meals a day for at least eight people. Homemade biscuits were with every meal along with seasonal vegetables, some type of meat and dessert. In addition to cooking, she canned or froze vegetables, did all the sewing for the five girls, cut our hair, gave us perms and taught us all to cook, as well as doing farm chores. Daddy took care of the farm with our help, but also provided for our necessities. He enjoyed foxhunting with his friends. Mama and Daddy were very serious about our behavior, good work ethics and our education.

Mama and Daddy always wanted the family to stay together, so after their passing, we get together once a month at one of our homes. Everyone enjoys fellowship, a good time and great food like Mama used to make.



Peach Cobbler

Sybol Daniel

3/4 C. sugar
1/4 tsp. cinnamon
6 cups or more fresh peaches, sliced
1/4 tsp. almond extract
3 Tbsp. flour
1/8 tsp. salt
1 tsp. lemon juice
2 Tbsp. butter
Pastry for 2 crust pie (rolled into squares)
1/4 C. butter (cut into small pats)

Place small pats of butter into the bottom of an 8 x 8 inch square pan (glass or metal). Place bottom crust over butter. Combine sugar, flour, cinnamon and salt. Add to peaches, then sprinkle on lemon juice and almond extract. Pour into pastry-lined pan. Dot with butter. Adjust top crust, flute edges and cut vents. Bake in a hot oven at 400 degrees for 50 or so minutes or until peaches are tender and crust is browned.

Desserts



I remember the big bell outside. The custodian would ring it to begin and end school and for recess and lunch periods.

My uncle, Sam Liles, was principal of Archer Lodge School when I was in grammar school. I was always scared of him. I was afraid he would speak to me. He was a kind, gracious man when he would visit us at home, but at school he was very strict.



Archer Lodge did not have a gym. There was a basketball court on the school playground. There was a high school basketball team for the boys and girls.

There were three school buses at Archer Lodge to take the students to and from school.

I remember that in the early years all the teachers lived in the dormitory there on the school property. They had a matron who supervised all the meals, etc. and a cook. The teachers had three meals each day prepared for them.

Peach Cobbler

Gaynell Driver

1 - 29 oz. can of peaches (drained)
5 slices of white bread
1½ C. sugar
2 Tbsp. flour
1 egg (beaten)
1 stick margarine (melted)

Preheat oven to 350 degrees. Place peaches in 8 x 8 inch or larger baking dish. Cut crust from bread and cut each slice into fine strips. Place strips over peaches. Mix sugar, flour, egg and margarine. Blend well and pour over bread slices. Bake 35 to 40 minutes or until golden brown.

Peanut Butter Pie

Rayonell Conyers

1 - 8 oz. pkg. cream cheese, softened
1 C. crunchy peanut butter
1½ C. powdered sugar
1 -16 oz. Cool Whip
1 - 9 inch pie shell (or 2 - 6 inch) graham cracker or chocolate cookie crusts

Mix cream cheese, peanut butter, sugar and Cool Whip. Pour into pie shell. (Best if chilled for 4 hours before serving.) You may put chocolate syrup or chopped roasted peanuts on top if desired.



Pecan Pie

Mary Lou Barnes

1/2 C. granulated sugar
 1 C. corn syrup (I use King's Syrup,
 not as dark as Karo and has better
 flavor)
 4 Tbsp. butter
 3 eggs
 1 tsp. vanilla
 1 1/2 C. broken pecans
 Pie shell, deep dish

Mix sugar and syrup together and
 bring to boil. Remove from heat and
 add butter. Let cool and gradually
 add beaten eggs, vanilla and pecans.
 Bake at 425 for 12 - 15 minutes.
 Reduce heat to 300 for 35 minutes.
 Use a deep dish pie shell.

Pecan Pie

Sally Boyette

3 eggs (beat with mixer until fluffy)
 1 C. light brown sugar
 1 C. light Karo Syrup (definitely Karo)
 1 Tbsp. margarine, softened
 1/4 tsp. salt
 1 tsp. vanilla
 1 C. chopped pecans
 Pie shell, unbaked

Cream margarine and sugar. Add
 eggs, salt, vanilla and Karo Syrup. Stir
 in pecans. Pour filling in thawed Pet
 Ritz pie crust. Bake at 350 degrees for
 45 minutes or until filling is firm.

During my school years, we never had a lunchroom at Archer Lodge School. Jake and I would take crackers with peanut butter for lunch. Sometimes we would have a nickel to go across the road to Talmadge Barnes' store to buy a popsicle. A teacher would have to give permission for anyone to cross the road to go to the store and she would stand there at the corner of the playground until you came back.



Pecan Pie

In Memory of Mearl Canady

- 3 eggs
- 1 C. sugar
- 2/3 C. light corn syrup
- 1/4 C. melted butter or margarine
- 1 C. pecans
- Unbaked pie shell

Turn on oven and set at 325 degrees. Beat eggs slightly in a 2-qt. bowl. Stir in sugar, corn syrup and melted butter or margarine. Stir in pecans. Pour into unbaked shell. Bake near center of oven 35 to 40 minutes or until filling is slightly firm. Center of pie may look soft when pie is gently shaken but will become firm when cool.

Later on when I was in high school and Mrs. Marshburn from Wendell was principal, she started having vegetable soup available for lunch at school. She would use some government surplus food and have students bring vegetables from home. In exchange for the vegetables, students would get lunch tickets."



Pineapple Pie

Virginia Jones

1 can Eagle Brand milk
1 med. can crushed pineapple,
drained well
2 Tbsp. lemon juice
8 or 10 oz. carton Cool Whip
2 - 9 inch pie shells
1/2 C. chopped pecans

Bake pie crust at 400 until golden brown. Let cool. Mix milk, drained pineapple, lemon juice, and fold in Cool Whip. Add nuts. Pour in baked pie shells and divide between the two shells. Refrigerate for 2 hours before serving.



(L to R) Ralph Canady, Carolyn Pace and Reverend Jody Griffin



Pumpkin Pie

Rebecca Murray

1¼ C. mashed, cooked pumpkin
1 C. sugar
1 tsp. cinnamon
½ tsp. nutmeg
1¼ C. milk
½ tsp. salt
2 eggs, beaten
½ tsp. ginger
¼ tsp. cloves
Pie crust, deep dish

Into a mixing bowl, put beaten eggs, pumpkin, salt, sugar and spices.

Gently add milk. Pour into a deep dish pie crust. Bake at 400 for 45 - 55 minutes until a silver knife comes out clean. Center may still look soft but will set later. Serve slightly warm with whipped cream.

Quick Lemon Pie

Mary Maybee

1 lg. Cool Whip
1 can condensed milk
1 small can lemonade concentrate
(no water added)
2 graham cracker crusts

Combine above ingredients and spoon into 2 graham cracker crusts.

Refrigerate before serving. Note: I add a piece of lemon on top and maybe a cherry to define that it is lemon.

Reduced Calorie Pecan Pie

Gladys Smith

2 eggs
½ C. sugar
½ C. dark Karo syrup
1 tsp. melted butter
1 tsp. vanilla
1 C. chopped pecans
Pie shell

Mix above ingredients and pour into regular unbaked pie crust. Place in 350 degree oven and bake until firm and toothpick comes out clear from center.

Appetizers & Beverages



(L to R) "Miss Mozelle" Blinson, "Miss Vic" Wall - Mozelle's mother and Gladys Smith. Mozelle and Gladys were teachers at Archer Lodge School.



Rocky Road Pie

Rebecca Murray

- 1½ C. cold half and half or light cream. (May use milk instead)
- 1 pkg. (4 serving) Chocolate or Chocolate Fudge Instant Pudding and Pie Filling
- 3½ C. (8 oz.) whipped topping, thawed
- ½ C. real semi-sweet chocolate chips
- ½ C. miniature marshmallows
- ½ C. chopped nuts
- 1 graham cracker pie crust

Pour half and half into a large bowl. Add pie filling mix. Beat with wire whisk until well blended, about 1 minute. Let stand 5 minutes. Fold in whipped topping, chocolate chips, marshmallows and nuts. Spoon into crust. Freeze until firm, about 6 hours or overnight. Remove from freezer and let stand 10 minutes to soften before serving. Store any leftover pie in freezer.



Strawberry Pie

In Memory of Bertha Castleberry

2 C. unsweetened strawberries,
chopped

1 can Eagle Brand milk

1 lg. carton Cool Whip

1 C. chopped nuts

1/3 C. lemon juice

2 pie shells, baked

Mix milk and lemon juice. Stir in nuts and berries. Fold in Cool Whip. Pour into 2 baked pie shells and refrigerate for 2 to 3 hours. Other fruit may be used instead of strawberries.

Strawberry Pie

Mary Maybee

1 C. water

1 C. sugar

6 tsp. cornstarch

Pinch of salt

4 C. strawberries

Red food coloring

4 Tbsp. strawberry jello

baked pie shell

Cook water, sugar, cornstarch and salt until thick and clear. Remove from heat and add few drops of red food coloring and jello. Pour over strawberries in pie shell. Chill. Garnish with more berries and serve with Cool Whip.



Clyde and Mary Maybee



Sweet Potato Pie

Janice Smith

1½ C. cooked sweet potatoes
¾ C. sugar (white and brown sugar combined)
½ to ¾ stick margarine, softened
½ tsp. grated orange peel
Dash of salt
2 eggs
½ tsp. vanilla
¼ tsp. nutmeg
1 tsp. cinnamon
½ C. orange juice
Pie shell, unbaked

Beat all ingredients together. Mixture will look very "liquid". Pour into unbaked pie shell. Bake for 45 minutes at 325 - 350 degrees.

Helping of History...
In the 1940's, Archer Lodge had a small school district with very little growth. After World War II, the Johnston County Board of Education decided it was more feasible to bus the 11th and 12th grades to Corinth-Holder. In the fall of 1946, these two grades were consolidated with Corinth-Holder. The following year in 1947, the entire high school was consolidated.

Brownies

Virginia Jones

Desserts



½ C. shortening (or 1 stick margarine),
melted
¼ C. cocoa
2 eggs, unbeaten
1 C. sugar
1 tsp. vanilla
¾ C. all-purpose flour
½ tsp. baking powder
¾ tsp. salt
1 C. chopped nuts

Melt shortening and chocolate. Add eggs, sugar, and vanilla. Beat at medium speed until blended. Add flour, baking powder and salt. Blend. Add nuts. Pour into greased and floured pan. Bake at 350 degrees for 25 - 30 min. Cool in pan. Cut in squares.

Note: IF you use self-rising flour, do not add baking powder and salt.



Almond Glazed Sugar Cookies

Sybol Daniel

Cookie

1 C. butter, softened
3/4 C. sugar
1 tsp. almond extract
2 C. all-purpose flour
1/2 tsp. baking powder
1/4 tsp. salt

Glaze

1 C. powdered sugar
1 tsp. almond extract
4 tsp. water
sliced almonds

Preheat oven to 400 degrees.

Combine butter, sugar and almond extract. Beat at medium speed until creamy. Reduce speed to low. Add all remaining cookie ingredients. Beat until well mixed.

Roll dough into 1 inch balls. Place 2 inches apart onto ungreased cookie sheets. Flatten balls to 1/4 inch thickness with the bottom of a buttered glass dipped in sugar. Bake for 7 to 9 minutes or until the edges are lightly browned. Cool for 1 minute; remove from cookie sheets. Cool completely.

Stir together all glaze ingredients,



except almonds, with a wire whisk in a small bowl. Decorate cookies with glaze and sliced almonds. Makes about 3½ dozen cookies.

Brown Sugar Shortbread

Sybol Daniel

1 C. butter (no substitute), softened
½ C. brown sugar
2¼ C. all-purpose flour

Cream butter and brown sugar until fluffy. Add flour, a little at a time. Turn onto a lightly floured surface. Knead until smooth, about 3 minutes. Pat into a 1/3 inch thick rectangle measuring approximately 11 inch x 8 inch. Cut into 2 inch x 1 inch strips. Place 1 inch apart on ungreased baking sheets. Prick with a fork. Bake at 300 degrees for 25 minutes or until bottom begins to brown. Cool for 5 minutes; remove to a wire rack to cool completely. Yield: Approx. 3½ doz.

Helping of History...
Archer Lodge School remained an elementary school until 1961. At this time, all students were consolidated with Clayton School.



Buffalo Chips

Johnnie Johnson

(Use a large bowl and sturdy spoon for this. It makes a lot.)

2 sticks margarine, softened

1 C. Crisco, softened

1 lb. brown sugar

1 C. sugar

2 eggs

1 tsp. baking soda

1 tsp. baking powder

4 C. plain flour

2 tsp. vanilla

1 C. coconut

1 pkg. chocolate chips

2 C. oatmeal

4 C. cornflakes

1 C. chopped pecans

Mix ingredients together. Drop by teaspoon on cookie sheets covered with aluminum foil. Bake at 350 degrees for 8-12 minutes.

Buttery Toffee Cookies

Sybol Daniel



1 C. butter, softened
1 C. sugar
2 eggs
1 tsp. vanilla
2½ C. all-purpose flour
1 tsp. baking soda
½ tsp. salt
1 - 8 oz. pkg. milk chocolate toffee bits

Preheat oven to 350 degrees.

Combine butter, sugar, eggs and vanilla in large mixing bowl. Beat at medium speed until creamy. Add flour, baking soda and salt. Beat until well mixed. Stir in toffee bits by hand.

Drop dough by rounded teaspoonfuls onto an ungreased cookie sheet. Bake for approx. 10 - 12 min. or until lightly browned. Cool 1 minute. Remove from cookie sheet. Yield: 4 dozen (approximately).



Caramel Corn

Anna Mulhollem

1 C. brown sugar
1 C. granulated sugar
1 C. butter
½ C. white Karo syrup
1 tsp. butter extract
1 tsp. baking soda
1 tsp. salt
1 tsp. vanilla
½ tsp. maple extract
Popped corn

Helping of History...
In 1963, the school property was auctioned at public auction held by the Johnston County Board of Education. The property was sold in lots. Some of our local citizens bid successfully on approximately ten acres. This is what is known today as Archer Lodge Community Center.

Preheat oven to 225 degrees. Fill large greased roaster pan with popcorn. In medium saucepan, mix sugars, butter, Karo syrup, salt and flavorings. Bring to a full boil without stirring. Boil 5 minutes, being careful not to let butter burn. (During this time, stir frequently with a wooden spoon.) Take off heat. Add baking soda and stir well. Pour mixture over popcorn and stir to coat. Bake one hour, stirring every 15 minutes. Cool on wax paper, then break apart.

Caramel Nut Bars

Sybol Daniel

Desserts



1 (14 or 16 oz.) pkg. caramels

1/4 C. butter

1/4 C. dairy half and half

2 C. confectioners sugar

1 C. chopped nuts

White chocolate coating

Unwrap and melt caramels and butter with dairy half and half in heavy saucepan over low heat. Stir occasionally. When completely melted, stir in confectioners sugar. Remove from heat and add nuts. Cool to lukewarm before spreading.

Melt white chocolate coating and spread on wax paper to make an 8" square. Slide wax paper with chocolate onto a baking sheet and place in refrigerator until chocolate is firm.

Remove. Spoon caramel filling several places over the coating. Then carefully spread it evenly to cover coating.

Smooth the top and sides of filling.

Spread the remaining half of the coating over filling to cover. Set aside until candy is firm and until it separates easily from the wax paper.

Cut into small bars. Keep in a cool place.



Carol's Christmas Mouse

Janice Smith

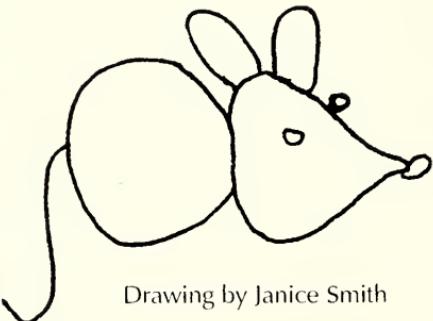
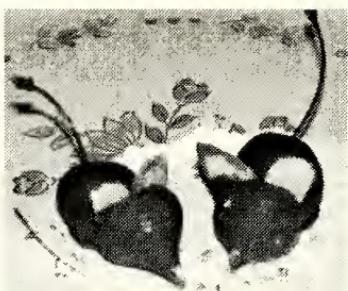
Head- Hershey's Kiss

Ears- sliced almonds

Body- maraschino cherry with a stem
dipped in melted Ghirardelli chocolate

Eyes and Nose- dab of white cake
frosting from a tube

1. Drain cherries with stems on paper towels. Set aside.
2. Melt chocolate. Place sliced almonds for ears on the Hershey's Kiss with a dab of the melted chocolate for glue. Let set on wax paper until firm.
3. Dip each cherry with a stem into the chocolate. Press cherry while wet with chocolate onto the bottom of the Hershey's Kiss to make the body of your mouse. Let set on wax paper until firm.
4. Put dabs of frosting on the mouse for eyes and nose.



Drawing by Janice Smith



Chocolate Cookie Nuggets

Mary Jane Sauls

1 box Duncan Hines Deluxe Deep
Chocolate cake mix

1/2 C. oil

1/4 C. water

1 egg

In a mixing bowl, stir together ingredients until well mixed. Drop from a teaspoon onto an ungreased cookie sheet. Bake at 350 degrees for 10 to 12 minutes. Cool and sprinkle with powdered sugar.



Chocolate Fudge

Virginia Jones

2½ C. sugar
1C. evaporated milk
½ C. dark Karo syrup
3 Tbsp. cocoa
1 tsp. vanilla
1 Tbsp. butter or margarine
¾ C. chopped pecans

Mix sugar, cocoa, syrup and milk.
Bring to boil and cook until it forms a solid ball in cup of cold water. Add butter or margarine and vanilla. Beat until it thickens and add nuts.
Continue to beat until it thickens enough to drop on wax paper. (It takes a lot of beating.)



Chocolate Fudge

In Memory of Louise Pleasants

2/3 C. cocoa
3 C. sugar
1/2 tsp. salt
1 1/2 C. milk
4 1/2 Tbsp. butter
1 tsp. vanilla

Combine sugar, cocoa and salt. Add milk and bring to a boil, stirring frequently. Cook until a small amount forms a soft ball (in cold water, a firm ball). Remove from heat, drop in butter. Cool and add vanilla and heat until mixture thickens. Add chopped pecans or peanut butter if desired for flavoring or leave plain. Pour into a buttered plate. When cooled, cut into squares.

Chocolate Peanut Butter Balls

Ann Jones

Mix together:

1 box confectioners sugar
1 - 12 oz. jar peanut butter
1 3/4 C. graham cracker crumbs
2 sticks margarine, melted
1/2 stick paraffin, melted
1 - 6 oz. pkg. semi-sweet chocolate chips, melted

Form into balls. Dip in melted paraffin and chocolate chips.

Place on wax paper to set.



Coconut Balls

Ann Jones

1 stick margarine

1 C. sugar

1 egg

1 - 8 oz. pkg. dates, chopped

Mix these ingredients. Cook for 10 minutes. Let cool for 10 minutes.

Add

1 tsp. vanilla

2 C. Rice Krispies

1 C. pecans, chopped

Form into small balls. Roll in coconut.

Cowboy Cookies (Lucille's Granny's Recipe)

Johnnie Johnson

Desserts



2 sticks margarine, room temperature
1 C. white sugar
1 C. brown sugar
2 eggs
2 C. all-purpose flour
1 tsp. baking soda
1 tsp. baking powder
 $\frac{1}{2}$ tsp. salt
2 C. oatmeal
1 pkg. coconut
1 pkg. chocolate chips

Cream margarine with sugar and add eggs. Mix flour, oats, soda, baking powder, and salt in a bowl and then add to sugar mixture. Add coconut and chips. Bake 300 degrees for 12 minutes or until golden brown.



Crisco Cookies

Kay Boyette

1 C. Crisco
1½ C. sugar
2 eggs
1 tsp. vanilla
2¼ C. self-rising flour
1 C. nuts, chopped

Mix all ingredients and drop by tea-spoon onto baking sheets. Bake at 325 for 10 minutes. May sprinkle with any cookie decorations.

Crunchy Peanut Butter Fudge

In Memory of Maxie Wall

2 C. sugar
1 - 12 oz. jar crunchy peanut butter
1 C. milk
1 tsp. vanilla
2 C. marshmallow crème (7 oz. jar)

Combine sugar and milk. Bring to a boil. Stir and cook to soft ball stage. Remove from heat. Stir in marshmallow crème, peanut butter, and vanilla until well blended. Spread into greased 9 in. square pan. Cool and cut into small squares. Yields about 2 pounds.

Fruit Mix Dessert

Stephanie Hogg

6 - 15 oz. cans chunky fruit cocktail
 1 lg. vanilla instant pudding
 1 lg. strawberry jello
 2 apples
 2 bananas

Drain juice from fruit cocktail, saving the juice. With the juice, mix pudding and jello together until dissolved.

Pour fruit cocktail back into mixture. Cut apples and bananas into bite-size pieces and add to fruit cocktail. Chill overnight. All ingredients can be cut in half for a smaller serving.

Fruit Pizza

Mary Jane Sauls

1 pkg. (18 oz.) refrigerated sliceable sugar cookies
 1 tub (8 oz.) Cool Whip, thawed
 2 C. of assorted fruit such as sliced bananas, strawberries, grapes, or kiwi

Press sugar cookie dough evenly into a 12 inch pizza pan. Bake at 350 degrees for 15 to 18 minutes or until golden brown. Cool completely. Remove from pan and place on a serving plate. Spread Cool Whip onto crust. Top with fruit. Refrigerate until ready to serve.



Helping of History...

The Archer Lodge Community still has the original bell that was rung to begin and end school.



Fudge

Angela Canady

1 1/2 C. sugar
2/3 C. evaporated milk
2 Tbsp. butter or margarine
1/4 tsp. salt
2 C. miniature marshmallows
1 1/2 C. (9 oz.) semi-sweet chocolate morsels
1/2 C. chopped pecans or walnuts (optional)
1 tsp. vanilla extract

Line 8 inch square baking pan with foil. Combine sugar, evaporated milk, butter and salt in medium, heavy duty saucepan. Bring to a rolling boil over medium heat. Continue to boil and stir constantly for 4 to 5 minutes. Remove from heat. Stir in marshmallows, morsels, nuts and vanilla extract. Stir for approx. one minute until marshmallows are melted. Pour in foil lined baking pan. Refrigerate for 2 hours or until firm. Lift from pan. Remove foil and cut in pieces.

Note: For Peanut Butter Flavored Fudge - use peanut butter and chocolate morsels.

Grandma's Homemade Ice Cream

Angie Taylor



3 eggs
Pinch of salt
2½ C. sugar
2 Tbsp. self-rising flour
1 tsp. vanilla
1 C. fruit (You can substitute crunchy peanut butter.)
1 can Carnation evaporated milk
1 gal. whole milk
Ice cream salt and ice

Beat eggs. Add pinch of salt, then add sugar and flour. Mix well. Then add vanilla, fruit and evaporated milk. Stir in some of the regular milk. Pour the mixture in the freezer and finish filling the container with milk until you are just under the fill line. Freeze.



German Chocolate Cookies

Kay Boyette

2 bars German chocolate
1 Tbsp. butter
2 eggs
 $\frac{3}{4}$ C. sugar
 $\frac{1}{4}$ C. plain flour
 $\frac{1}{4}$ tsp. cinnamon
 $\frac{1}{4}$ tsp. baking powder
1/8 tsp. salt
 $\frac{1}{2}$ tsp. vanilla
 $\frac{3}{4}$ C. chopped nuts (optional)

Melt chocolate and butter in microwave. Set aside. Beat eggs until foamy. Add sugar. Then add cooled chocolate mixture and remaining ingredients. Drop by teaspoon on baking sheet. Bake at 350 degrees for 8 - 10 minutes until set.



Another generation of Archer Lodge children.



Holiday Cheesecake Bars

Rebecca Murray

2 C. all-purpose flour
2/3 C. cold butter (no substitutes)
2/3 C. brown sugar
1 C. chopped walnuts

Filling:

2 pkgs. (8 oz.) cream cheese, softened
2 eggs
2 Tbsp. lemon juice
1/2 C. sugar
1/4 C. milk
1 tsp. vanilla extract
Sliced red and green maraschino cherries, optional

In a bowl, combine flour and brown sugar, cut in butter until mixture resembles coarse crumbs. Stir in walnuts. Reserve 1 cup of crumbs. Press remaining crumbs onto the bottom of an ungreased 9 x 13 inch baking pan. Bake at 350 for 12 minutes.

Meanwhile, in a mixing bowl, beat cream cheese and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in milk, lemon juice and vanilla; pour over crust. Sprinkle with reserved crumbs. Bake 25-30 minutes longer or until edges are lightly browned and filling is almost set. Cool in pan on a wire rack. Cut into squares. Garnish with cherries, if desired. Store in refrigerator. Yield: 2 dozen.



Homemade Ice Cream

Rhonda Castleberry

1 C. sugar
1 - 12 oz. can evaporated milk
4 eggs
1 - 14 oz. can sweetened condensed milk
2 Tbsp. vanilla flavoring
1 C. fruit (pre-sweetened to taste)
Whole milk
Rock salt/ice (for freezing ice cream)

Mix 1 cup sugar and evaporated milk in a microwave-safe bowl and then microwave for 3 minutes. In a separate container, beat 4 eggs and pour into the hot mixture, while continuing to beat the eggs. Microwave again 3 minutes, taking the bowl out of the microwave and beating every 30 seconds. Add sweetened condensed milk, vanilla and pre-sweetened fruit to the mixture. Stir well. Pour into the ice cream freezer and add regular milk to the fill line. Ready to freeze!



Jumbo Chocolate Chip Cookies

Rebecca Murray

2/3 C. shortening
1 C. sugar
2 eggs
3½ C. sifted all-purpose flour
1 tsp. salt
2 C. (12 oz.) semi-sweet chocolate chips
2/3 C. butter or margarine
1 C. packed brown sugar
2 tsp. vanilla extract
1 tsp. baking soda
1 C. chopped pecans

In a mixing bowl, cream shortening, butter and sugars. Add eggs and vanilla. Combine the flour, baking soda and salt; add to creamed mixture and mix well. Fold in the chocolate chips and pecans. Chill for at least 1 hour. Drop by ¼ cupfuls at least 1½ inches apart onto greased baking sheets. Bake at 375 for 13-15 minutes or until golden brown. Cool for 5 minutes before removing to a wire rack. Yield: 2 dozen. May make smaller cookies if you wish.



"Mama's Peanut Butter Delight"

Melanie Durham

4 C. sugar
1 C. milk
1/3 C. cocoa
2 sticks margarine

Stir together and melt. Boil 2 minutes.
Remove from heat. Add the following:

1 tsp. vanilla
1 heaping C. crunchy peanut butter
4 heaping C. Quaker Quick Oats

Stir together. Drop by spoonfuls onto wax paper.



Beautification project to enhance the Archer Lodge Community Center property.



Maxie's Brown Sugar Brownies

In Memory of Maxie Wall

1½ sticks margarine, room temperature

1 lb. box light brown sugar

3 eggs

1 C. self-rising flour

1 C. chopped nuts

2 tsp. vanilla

1 - 8 oz. pkg. butterscotch or chocolate chips

Cream margarine, gradually add brown sugar, beating well at medium speed with a mixer. Add eggs and beat well. Stir in flour until well combined. Add chips, nuts, and vanilla, fold gently. Spread mixture into greased 9 x 13 inch pan and bake at 350 degrees for 30 minutes. Cool and cut into squares.



Microwave Peanut Brittle

*Virginia Jones
Gladys Smith*

1½ C. raw peanuts
1/8 tsp. salt
1 tsp. vanilla extract
½ C. Karo syrup
1 tsp. baking soda
1 C. sugar
1 tsp. butter

In a 1½ to 2 quart baking dish, mix well, peanuts, sugar, salt and syrup. Microwave on high for 4 minutes. Remove from oven. Stir well and microwave on high for 3½ more minutes. Remove from oven and stir in butter. Microwave on high for 1½ minutes. Remove from oven and stir in vanilla and quickly stir in baking soda until light and foamy. Immediately pour onto a lightly greased cookie sheet. Let cool and harden. Tap brittle and break into pieces.

Fred Julius Smith and Eudell Formyduval Smith



Dedicated to children from the very beginning, Fred and Eudell Smith met and married while attending what is now Appalachian State University in Boone. After graduating with degrees in education, they moved to Raleigh in 1940, where the Methodist Home for Children became their new home. In addition to serving as a house father for 45 boys ages 7-12 years, Fred taught 7th grade and coached. Eudell served diligently as a house mother, putting her teaching career on hold and dedicating her time to not only caring for orphaned children, but also raising her own two sons.

Fred, Jr. and Irvin were born at the orphanage. Growing up surrounded by children who were not fortunate enough to have parents, the two learned powerful lessons regarding the importance of the family. The Smiths remained at the orphanage for 17 years, although in 1955 Eudell resumed her own teaching career, accepting a position at Garner Elementary School.

In 1957, Fred accepted a position as the director of the North Carolina Baptist Assembly at Fort Caswell, a position he held until his retirement in 1977. During their time at the coast, Eudell continued her teaching career in Wilmington, and retired as principal of Alderman Elementary School in 1980. Their two sons spent their summers working at Fort Caswell.

Fred Smith, Sr. passed in 1987, having spent a lifetime along side his loving wife in service to those less fortunate than themselves, and helping others develop their own talents towards fulfilling God's call.

Eudell now resides in Riverwood, and still possesses the same dedication to helping others, both young and old, and serving her Lord with the best of her many talents. She enjoys being near her two sons and their families, and relishes being able to pass along the wisdom gained through her years of experience to many grandchildren and great grandchildren.



J.T. and Gladys Smith



*J. T and Gladys Smith
Happy 65th Wedding Anniversary*

J.T. and Gladys, as friends know them, have been residents of the Archer Lodge community for over 65 years. They love people and have been mentors to many who valued their wisdom and advice. Daddy served the county as a deputy sheriff and magistrate for twenty years. Mother taught in the old Archer Lodge School when it was still a high school. She continued to teach there for several years after it was converted to an elementary school.

Their retirement years have been devoted to serving their church and community. Daddy served the community center as president for several years. He also served as Chairman of the Johnston County Democratic Party. They have always been active members of White Oak and served many years in various leadership positions. Mother's "passion" has been hand-made dolls, which she makes for church and community fund-raising events. A local newspaper once called her "the doll lady".

J.T. and Gladys celebrated their 65th Wedding Anniversary in September of this year. The Lord has blessed them with long, productive lives!

*George, Janice,
Gail and Billy*



Noodle Nut Candy

Janice Kennedy

1 can Chow Mein noodles
1 - 6 oz. pkg. butterscotch bits
1 - 6 oz. pkg. semi-sweet chocolate
bits
1/2 C. nuts (pecans or peanuts)

Melt the two packages of bits in top of a double boiler. Add noodles and nuts. Drop on cookie sheet. Cool and eat.



A group of mothers who chaperoned a senior class trip to New York City. Gladys Smith is the first on left and the trip was for her son George Smith's senior class.



Oatmeal Toffee Cookie

Sybol Daniel

2 sticks butter
2 eggs
2 C. packed light brown sugar
2 tsp. vanilla
 $1\frac{3}{4}$ C. all-purpose flour
1 tsp. baking soda
1 tsp. ground cinnamon
 $\frac{1}{2}$ tsp. salt
3 C. quick-cooking oats
 $1\frac{3}{4}$ C. (10 oz. pkg.) toffee bits
1 C. flaked coconut
Chopped nuts, if desired

Preheat oven to 375. Lightly grease cookie sheet. Beat butter, eggs, brown sugar and vanilla until well blended. Add flour, baking soda, cinnamon and salt. Beat until blended. Stir in toffee bits and coconut with a spoon. Drop by rounded teaspoons about two inches apart onto prepared cookie sheet. Bake 8 to 10 minutes until edges are lightly browned. Cool 1 minute; remove to wire rack. Makes about 4 dozen cookies.



Orange Pineapple Sherbet

Sybol Daniel

Ann Jones

2 cans Eagle Brand milk
1 - 15 oz. can crushed pineapple
2 or 3 liter bottle orange drink
(Sunkist or Crush)

Combine all ingredients. Pour into 4 or 6 quart electric freezer canister. Freeze according to manufacturer's instructions.

Peanut Butter Spread

Mary Lou Barnes

Part 1:

2½ C. brown sugar
2 C. granulated sugar
2 C. water
2/3 C. molasses

Mix all ingredients in a sauce pan. Bring to a boil. Let boil 2 minutes. Cool.

Part 2:

Add 40 oz. peanut butter and 1 pint marshmallow creme. Serve at room temperature on fresh bread or apple slices. May also be used as an ice cream topping. Store in refrigerator. Bring to room temperature when ready to serve.



Peanut Butter Oat Bars

Rebecca Murray

2/3 C. melted butter or margarine
1 C. packed brown sugar
1/4 tsp. vanilla
1/4 C. peanut butter
1/4 C. light corn syrup
4 C. quick cooking oats

Topping:

1 C. milk chocolate chips
1/2 C. butterscotch chips
1/2 C. peanut butter

Combine butter, peanut butter, brown sugar, corn syrup and vanilla in a mixing bowl. Gradually add oats. Press into 9 x 13 inch baking pan. Bake at 400 for 12 -14 minutes. Cool on wire rack for 5 minutes. DO NOT OVERBAKE.

For topping, melt chips and peanut butter in microwave or saucepan. Stir until blended. Spread over warm bars. Cool. Refrigerate 2 - 3 hours before cutting.



Potato Candy

Angela Canady

Angie Taylor

1 small potato, peeled

1 box confectioners sugar

1 jar peanut butter

Boil one small potato until it is soft.

Once it has cooled, on a piece of wax paper mash the potato using a fork; mix the mashed potato with the confectioners sugar until the mixture is stiff. Once it is stiff and no longer sticky, roll it out and spread the peanut butter on top. Roll it up like a jelly roll. Let it chill and cut into bite size pieces.



Helping of History...
Carla was part of our music program at White Oak from 1995 - 2003. She directed the Children's Choir, played the piano, organ and handbells. She was a member of the Raleigh Ringers Handbell Choir.

Puppy Chow

Carla Batchelor

1 box Rice Chex
1 C. semi-sweet chocolate chips
½ C. peanut butter
¼ C. margarine
1 tsp. vanilla
1 box powdered sugar

Pour cereal into large bowl: Set aside. In a 1 quart microwave safe bowl, combine chocolate chips, peanut butter and margarine. Microwave on high 1 to 1½ minutes or until smooth, stirring after 1 minute. Stir in vanilla.

Pour chocolate mixture over cereal, stirring until all pieces are evenly coated. Pour cereal into large plastic bag covered with powdered sugar. Seal securely and shake until all pieces are well coated. Spread on waxed paper to cool.

Quaker's Best Oatmeal Cookies

Jane Peacock



1¼ C. (2½ sticks) margarine, softened
¾ C. firmly packed brown sugar
½ C. granulated sugar
1 egg
1 tsp. vanilla
1½ C. all-purpose flour
1 tsp. baking soda
½ tsp. salt
1 tsp. ground cinnamon
¼ tsp. ground nutmeg
3 C. Quaker Oats, old-fashioned,
uncooked
1 C. raisins

Beat margarine and sugars until creamy. Beat in egg and vanilla. Add combined flour, baking soda, salt and spices; mix well. Stir in oats and raisins. Drop by rounded teaspoon onto ungreased cookie sheet. Bake at 375; 8 - 9 minutes for a chewy cookie, 10 - 11 minutes for a crisp cookie. Cool 1 minute on cookie sheet; remove to wire rack. Makes about 4½ dozen.

Helping of History...

The community still continued to use the school building for meetings and barbecue dinners until 1973. The facility had deteriorated and became unsafe to use. Arrangements were made to have the building demolished. On this property today is the Archer Lodge Community Center.



Helpful Hint...

Great for Mother's Day, teachers' gifts, and neighbors. Kids love to make!

Sand Art Brownies

Jan Smith

Layer the following contents in a 1 quart jar:

3/4 tsp. salt

1/2 C. plus 1/8 C. of flour

1/3 C. of cocoa

1/2 C. flour

2/3 C. brown sugar

2/3 C. granulated sugar

1/2 C. chocolate chips

1/2 C. white chocolate chips

1/2 C. pecans or walnuts (optional)

Make a tag for each jar:

Combine contents of jar with:

3 eggs

2/3 C. vegetable oil

1 tsp. vanilla

Pour into a greased pan. Bake at 350 degrees.

7 inch x 11 inch pan: 32-37 minutes

9 inch x 9 inch pan: 27-30 minutes

Enjoy!

Scramble

Nellie Mulhollem

2 - 1 lb. cans mixed salted nuts

2 C. pecans (optional)

1 pkg. shredded wheat squares

1 pkg. rice squares

1 pkg. Kix cereal

1 pkg. Cheerios

1 pkg. small pretzel sticks

Sauce:

1 C. salad oil

2 Tbsp. Worcestershire sauce

2 Tbsp. garlic

2 Tbsp. salt (I would just sprinkle a little as needed.)

Mix the dry ingredients. Then mix the sauce well. Drizzle the sauce over the dry ingredients. Stir carefully to keep from crushing the mixture. Bake in a large pan at 200 - 250 degrees for 2 to 2½ hours. Stir every 15 minutes.



Helping of History...

I enjoy preparing this recipe with my granddaughter Anna.



Seafoam Candy

Virginia Jones

3 C. sugar
1/2 C. white Karo syrup
1/2 C. water
3 egg whites
1 tsp. vanilla
3/4 C. chopped nuts

Mix sugar, syrup and water. Bring to a boil and cook until it forms a hard ball when dropped in a cup of cold water. Add vanilla. Beat egg whites until very stiff and pour hot liquid over egg whites. Beat until it cools and starts to thicken. Add nuts and beat until stiff enough to drop on wax paper.

Sugar Cookies

Mary Lou Barnes

Desserts

2 eggs
2 sticks butter
1 C. powdered sugar
1 C. granulated sugar
7/8 C. cooking oil (I use canola oil)
1 tsp. cream of tartar
1 tsp. salt
1 tsp. soda
1 tsp. vanilla flavoring
4½ C. plain flour

Have ingredients at room temperature. Mix and store in covered bowl in refrigerator overnight. Make small balls and place on ungreased cookie sheet. Press down with cookie press or the bottom of a glass dipped in sugar. Bake at 350 about 12 - 13 minutes or until very light brown. Cool for a few minutes on cookie sheet before moving to cooling rack. Very delicious. Will make about 6 dozen cookies.

Helping of History...

This recipe was given to me by Robbie Corker of Arkansas.

Mary Lou and Jimmie Barnes receive a beautification award for work done on the Archer Lodge Community park.





Spice Cookies 1 - 2 - 3

Sybol Daniel

1½ C. butter or margarine, melted
2 C. sugar
½ C. molasses
2 eggs, beaten
4 C. all-purpose flour
4 tsp. baking soda
½ tsp. ground cloves
2 tsp. ground cinnamon
1 tsp. ground ginger
¼ tsp. ground nutmeg
Granulated sugar

Place butter or margarine in a large mixing bowl and cool slightly. Add sugar, molasses, and eggs and beat well. On a sheet of wax paper, sift together flour, baking soda and spices. Add to batter and mix well. Cover the bowl with plastic wrap and refrigerate.

After batter is firm, shape a teaspoon of it into a small ball. Repeat with remaining batter. Roll each ball in granulated sugar. To use later, place them closely together on a baking sheet and freeze until firm. When they have hardened, transfer to freezer bags and return to freezer.

When you bake them, remove the required number of cookie balls from the freezer and place them 2 inches apart on an ungreased or foil-lined



baking sheet. Each ball will make one cookie $2\frac{1}{2}$ inches in diameter. Allow to set at room temperature for 1 hour and bake at 350 degrees for 10 - 12 minutes. Remove from pan and cool on wire rack. If you plan to bake these cookies immediately after shaping, proceed as above, disregarding the thawing time. Yield: About $9\frac{1}{2}$ doz. cookies, each about $2\frac{1}{2}$ inches in diameter.

Sugared Peanuts

Ann Jones

Janice Kennedy

Rebecca Murray

1 C. sugar
2 C. raw shelled peanuts (skin on)
 $\frac{1}{2}$ C. water

Dissolve sugar and water in skillet over medium heat. Add peanuts, continue to cook over medium heat, stirring constantly. Cook until peanuts are completely coated and no syrup remains. Pour and spread over ungreased cookie sheet and bake at 300 degrees for about 15 minutes. Stir at 5 minute intervals. Cool.



Tea Cakes

In Memory of Nedra Richardson

4 eggs

2 C. sugar

1 C. butter

1 qt. (4 C.) self-rising flour

Mix, roll, cut and bake at 325 - 350 degrees until edges are brown.

Tea Cakes

In Memory of Christine Wall

3 C. sugar

1½ C. shortening

2 eggs

1 C. buttermilk

2 tsp. soda

2 tsp. vanilla

4 C. flour

Mix above ingredients. Flour to knead until dough is not sticky to handle and is stiff enough to roll. Cut cookies.

Bake about 10 minutes at 325 to 350 degrees until lightly browned.

Tea Cakes

In Memory of Olia Wall

4 C. all-purpose flour
1 Tbsp. baking powder
2 C. sugar
4 eggs
1 C. margarine, room temperature
1 tsp. salt
1 tsp. vanilla

Mix above ingredients and add extra flour to make dough stiff enough to roll. Cut cookies and bake on cookie sheet at 325 to 350 degrees until lightly browned, about 10 minutes. Cool on cookie sheet for a few minutes before removing to rack.



Helping of History...

My years at White Oak Church and Archer Lodge was one of the favorite chapters in my life. I am blessed to have known so many wonderful people, who were an inspiration to me.

I have used Mrs. Olia's recipe for tea cakes every Christmas. I have also enjoyed the Devil's Food Cake recipe which was given to me by Mrs. Agnes Barnes and Mrs. Placid Boyette's pineapple cake.

In Christian Love,
Patsy Ray



Tiger Paws

Linda Ward

1½ C. sugar
½ C. vegetable oil
½ C. Hershey Dutch Processed Cocoa
(English Hershey Cocoa)
3 eggs
1½ tsp. vanilla extract
1¾ C. all-purpose flour
1½ tsp. baking powder
½ tsp. salt
Powdered sugar
About 48 Hershey's Rich Dark Kisses,
unwrapped

Combine granulated sugar and oil in large bowl; add cocoa, beating until well blended. Beat in eggs and vanilla. In separate bowl stir together flour, baking powder and salt; gradually add to cocoa mixture, beating well. Cover, refrigerate until dough is firm enough to handle. (At least 6 hours.)

Heat oven to 350 degrees. Grease cookie sheet. Shape dough into 1 inch balls (dough will still be sticky); roll in powdered sugar to coat. Place about 2 inches apart on cookie sheet. Bake 11 to 13 minutes. Immediately press kiss into center of each cookie; cool slightly and remove from cookie sheet to wire rack to cool completely.



Toasted Pecans

Rochelle Ellis

4 C. pecans

1 stick butter

1 Tbsp. salt

Melt butter. Stir in pecans. Pour on baking sheet. Bake at 300 degrees for 15 to 20 minutes. Stir often. Pour into brown bag with salt and shake to remove excess butter.

Helping of History...

In the year 2004, our high school students still attend Clayton High School. Our middle school children attend Riverwood Middle School. Elementary age children attend East Clayton, Riverwood or River Dell Elementary Schools. It is hoped that a new high school will be built in this area soon.



Jimmie Dykes Barnes with his mother Agnes Barnes.

Sauces, Relishes and Pickles



Tobacco Barn

Drawing by Artist Gail O'Neil

Golden Memories

The fragrance wafting through the evening air,
Has no equal to which you can compare.

The golden leaf cured to perfection,
To be sorted and tied for the buyers' inspection.

The tobacco barn, as a sentinel standing tall,
Honors the families who carried on this proud tradition from spring to fall.
God bless our farmers, who gave from their best each year,
To help build White Oak Baptist Church, which we hold so dear.

Connie B. Mulhollem

SAUCES, RELISHES, AND PICKLES

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Beet Pickles

Virginia Jones

4 lbs. beets
1 C. water
1 C. sugar
1 C. vinegar
Pickling spice to taste

Boil whole beets until tender. (Can be sliced, quartered, or left whole depending on size of beets.) Peel, cut and pack in quart jars. Heat the listed ingredients and pour over beets. Seal. Makes 2 quarts.

Cheese Sauce

Virginia Jones

2 Tbsp. margarine, melted
2 Tbsp. flour
1 C. milk
1 C. grated cheese

Melt margarine, add flour and milk. Cook over medium heat stirring all the time until sauce thickens. Take off stove and add cheese and stir until melted. Makes almost two cups.

Pickles & Relishes



Helping of History...

Our church has sixteen stained glass windows which were donated in remembrance and honor of family members. One additional window has no name. Perhaps this represents the church body as a whole. Below is a listing of the seventeen windows as the memorials and honorariums are written:

*In Memory of
Mr. and Mrs. Billy
Barnes
By the Labon Green's*

*In Memory of
Mr. and Mrs. J. Otis
Barnes
and Laura Lee*



*The Chester L.
Barnes Family*

*Mr. and Mrs. Joseph
Austin
J.C. Jr. and Family*

*The Grover Sealey
Family*

*Coye L. Mozelle W.
and Gayle Blinson
John, Johnne and Alf
Wall*

*In Memory of Jesse
Wall*

*In Memory of
Mr. and Mrs. H.S.
Wall By Mr. and Mrs.
D. M. Price*

*In Memory of
Arthur R. and Lillian
L. Barnes
1885 -1951
1891 -1934*

Cooper's Strawberry Jam

Mary Lou Gordon

(Freezer Jam)

2 C. strawberries, crushed
2 C. sugar

Bring sugar and strawberries to a boil
and add:

2 C. crushed strawberries
2 C. sugar
1 tsp. vinegar

Boil 10 minutes, remove from heat
and pour in a flat pan. Let set
overnight and stir occasionally. Fill
containers the next day and freeze.

Cucumber Lime Pickles

Rebecca Murray

7 lbs. cucumbers (sliced crosswise)

2 gal. water

2 C. Ms. Wages Pickling Lime

Soak cucumbers for 24 hours, stir occasionally in lime water. Soak in crockery or enamel ware. Do not use aluminum ware. Remove from water and rinse in 3 cool waters. Soak 3 additional hours in ice and water. Remove carefully to drain.

Make syrup of:

2 qts. vinegar

1 Tbsp. salt

8 C. sugar

Few drops green food coloring,
if desired

Stir until dissolved. Pour over cucumbers. Let stand 5 to 6 hours or overnight. Add pickling spice to taste. Use whole cloves or allspice. Boil mixture for 35 minutes. Fill sterilized jars with cucumber slices and pour syrup over cucumbers leaving 1/8 in. head space. Seal jars.

Pickles & Relishes



*In Memory of
D. R. Thompson
Donated by The
Family*

*In Memory of
J. Alf Wall and
Wife Victoria
In God We Trust*

*In Memory of
J. Mallie Green
By Wife Lura and
Joyce G. Harris*

*The W. H. Green
Family*

*The Family of Viola
And W. P. Wall*

*In Memory of Mr.
and Mrs. Walter
Whitley By daughter*

*In Memory of Lessie
Mae G. Johnson
By Mother Lura
Green*

No Name



Easy 1 Jar Sweet Pickles

Virginia Jones

Annie Ruth O'Neal

Gladys Smith

1st Day: Pack cucumbers in gallon jar. Add 1 cup salt and cover with boiling water. Leave 24 hours.

2nd Day: Pour off salt water. Add 1 oz. or 2 Tbsp. powdered alum. Cover with boiling water. Leave 24 hours.

3rd Day: Pour off alum water. Cover with boiling water. Leave 24 hours.

4th Day: Pour off water. Add 3 Tbsp. pickling spice and cover with boiling vinegar. Leave for nine days.

13th Day: Pour off vinegar and spices. Take cucumbers out of jar and slice. After slicing, return cucumbers to jar, layering cucumbers with 5 lbs. of sugar. Do not have to pack and seal jar. Pickles are ready when all sugar is dissolved.

Peach-Blueberry Sauce

Doris Thompson

- 1 C. sliced fresh peaches
- 1 C. fresh blueberries, divided
- 3/4 C. sugar
- 1/3 C. water
- 1/8 tsp. ground nutmeg

Combine $\frac{1}{2}$ C. sliced fresh peaches, $\frac{1}{2}$ C. fresh blueberries, and remaining ingredients in a small saucepan. Bring mixture to a boil, reduce heat and simmer 10 minutes. Stir in remaining peaches and blueberries. Serve fruit sauce warm over ice cream, pancakes, waffles or pound cake. Yield: $1\frac{1}{2}$ C.

Pickles & Relishes



Helping of History...

The White Oak Baptist Church cemetery was started as a family cemetery plot in 1906. The first grave was William Edgar Barnes, son of Elias G. and Laura Kitchen Barnes, who died at age 17 of typhoid fever. For many years only Barnes family members were interred there.



Peach Pickles

Johnnie Johnson

- 4 C. water
- 19 - 20 small peaches (6 pounds)
- 1 qt. white vinegar
- 6 C. sugar
- 1 Tbsp. whole cloves
- 4 (2½ in.) cinnamon sticks

Bring 4 C. water to a boil in a Dutch oven. Remove from heat. Add peaches, and let stand 4 - 6 minutes. Drain peaches; cool and peel. Bring vinegar and sugar to a boil in the Dutch oven; reduce heat, and simmer 15 minutes. Place cloves on a 6 in. square cheese-cloth; tie with a string. Add spice bag and cinnamon sticks to vinegar mixture. Add half of peaches and cook 10 minutes. Remove peaches with a slotted spoon. Repeat with remaining peaches. Bring syrup to a boil; pour over peaches, filling to ½ in. from the top. Remove air bubbles, wipe jar rims. Cover at once with metal lids; screw on bands. Process in boiling water bath 20 minutes. Yield: 3 qts.

Allie Gladys Whitley Flowers



*Allie Gladys Whitley Flowers
1909 - 2002*

*T*n loving memory of my wonderful mother, Allie Gladys Whitley Flowers.

She will always live in my heart and in my memories. Her children were her earthly treasures; her love for us never ended.

*My Love Always,
Peggy Ann Flowers*



Bertus and Eula Wall



*50th Wedding Anniversary
March 12, 1988*



OUR DADDY'S HANDS

I remember Daddy's hands folded
silently in prayer,
And reaching up to hold me when
I had a nightmare.
You could read quite a story in the
callouses and lines,
Years of work and worry had left
their mark behind.

I remember Daddy's hands, how
they held my Mama tight,
And he patted my back for some-
thing done right.
There are things that I've forgotten
that I love about the man,
But I'll always remember the love
in Daddy's hands.

Daddy's hands, soft and kind when
I was crying.
Daddy's hands were hard as steel
when I'd done wrong.
Daddy's hands weren't always gen-
tle, but I've come to
understand, there was always love
in Daddy's hands.

On March 5, 1996, an Angel came
and took Daddy to Heaven.

DADDY'S HANDS

*Words and Music by Holly Dunn
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Music Inc.*

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SEND YOUR BEST ANGEL FOR OUR MAMA

Would you please send your best Angel
for our Mama?
Just send the same one you sent
for Daddy,
To make sure that our Mama makes it
home.

When it's time for you to call
our Mama,
Would you please take special
care of her?
We know she'll be a perfect Angel,
She was a perfect Mama to us.

And when it's time for us to come and
join them,
Lord, just send that same Angel
for us.

On January 26, 2003, that same Angel
came and took Mama to be with Daddy.

Dedicated in loving memory of our
parents, Bertus and Eula Wall.

*By
Faye, W.B., Linwood, Yvonne, Dianne
and Families*

SEND YOUR BEST ANGEL FOR MAMA
Words and Music by the Singing Cookes
Copyright Secured Used by Permission



Eula Mechelle Wall



Alex Ray Polston



"A Reflection of Your Memory"
With God's help to strengthen us,
We will take each day and try our best
to be

A light in the life of others
As you were a light in our lives.
You will always live in our hearts
And with God's marvelous grace,

We will do our part,
to carry on faithfully.
We promise to be a reflection
of heavenly love for others to see,
Always in your precious memory.

*In Loving Memory of
Eula Mechelle Wall
November 1970 - February 1999*

*Daughter of W.B. and Marie Wall
Granddaughter of Bertus and Eula Wall*

*We love and miss you very much!
Love, Your Family*

*In memory of Alex Ray Polston
"Our Little Man"
December 17, 1998 - January 5, 2001*

To our Alex: We thank God every-day for the opportunity to have been the parents of such a very special boy. You were wonderful. We miss you with every breath in our bodies. We are very blessed to have had you as our son.

God formed you in mommy's womb. Your short life taught us to trust our heavenly Father.

We will always love you. You are in our hearts forever. Love, your Mommy and Daddy and Family

Alex is the son of Billy Ray and Teresa Polston of Clayton, The grandson of W.B. and Marie Wall of Selma and the great grandson of the late Bertus and Eula Wall of Clayton.

Pepper Hash/Relish

Virginia Jones

2 doz. sweet peppers ($\frac{1}{2}$ green, $\frac{1}{2}$ red)

7 med. onions

3 C. vinegar

3 C. sugar

6 pods hot pepper

Grind peppers and onions. Drain.
Mix with sugar, vinegar and salt. Cook
15 - 20 min. Seal in jars.

Pickles & Relishes



Pepper Jelly

Virginia Jones

$\frac{3}{4}$ C. green (or red) bell pepper,
chopped

$\frac{1}{4}$ C. chopped hot peppers (6 - 8
jalapenos)

6 $\frac{1}{2}$ C. sugar

2 C. vinegar

1 box pectin

Bring all ingredients EXCEPT sugar to a
boil. Add sugar and cook 1 - 2 min-
utes. Makes 6 small jars of jelly.

Helpful Hint...

*1 large bell pepper
will make two recipes
of jelly.*



Pickle Recipe

In Memory of Mearl Canady

- 1 gal. dill pickles, sliced crosswise, about $\frac{1}{4}$ inch
- 1 box stick cinnamon
- 1 garlic bud cut into 2 or 3 small pieces
- 5 lbs. sugar

Mix all ingredients and put cucumber slices in a container large enough for the cucumbers to be covered by the ingredients. Soak for 3 days in container, then put in jars and cover with liquid in which they were soaked. Remove garlic pieces.

Pickled Okra

Jean Moore

Helpful Hint:

Let stand 8 weeks before using.

- 2 lbs. okra
- 5 pods of red or green hot pepper
- 5 cloves of garlic
- 1 qt. white vinegar
- 1½ C. water
- 6 Tbsp. salt
- 1 Tbsp. mustard or celery seed (optional)

Pack okra in 5 hot sterile pint jars. Add 1 pepper and 1 clove of garlic. Bring other ingredients to a boil and pour over contents in jar. Put lids and bands on jars and wait for them to seal.

Sweet Crisp Cucumber Pickles

Bessie Harrell

7 lbs. cucumbers
1 C. slaked lime
1 qt. cider vinegar
 $\frac{1}{2}$ pkg. cinnamon sticks
1 tsp. mace
1 tsp. tumeric
1 tsp. whole cloves (or you may use pickling spices)



First day: Wash and slice cucumbers, $\frac{1}{8}$ to $\frac{1}{4}$ inch slices. Soak in lime water to cover for 24 hours (1-cup lime to 7 lbs. cucumbers). Do not use metal pan for soaking cucumbers.

Second day: Rinse thoroughly two times in very cold water. Drain and soak in mixture of sugar, vinegar and spices.

Third day: Cook 20 minutes. Don't cook fast. After boiling starts, start timing for 20 minutes. Let simmer while filling hot, sterilized jars so the pickles will be sealed hot.

Helping of History...

Members of White Oak Baptist Church and the Archer Lodge community began to ask and receive permission to bury family members there.

Eventually, it began to be perceived as a church cemetery.

The land was eventually donated in two stages by members of the Barnes family—most recently by Bertha and Lacy Castleberry.



Two Day Peach Preserves

Mary Lou Gordon

3 qts. (12 C.) peeled, sliced peaches
6 C. sugar
Juice of 1 lemon

Place peaches in a large bowl, add sugar and lemon juice. Stir gently and let set for 1 - 2 hours. Bring to a hard rolling boil and remove from heat. Pour into a shallow pan. Cover and let set overnight to plump up the fruit. The next day, again bring to a rolling boil for 30 minutes. Stir to prevent scorching. Spoon into hot, sterilized jars and seal. Makes 6 pints.

Helping of History...

The cemetery is governed by a Trustee Board consisting of three members.

There are no more plots available in the cemetery. Future burials will be made by people who already own vacant plots.



Watermelon Rind Pickles

Johnnie Johnson

1 watermelon
1 gal. water
1 C. lime
1 qt. vinegar
8 C. sugar
1 tsp. pickling spices

Select a melon that has a thick rind. Remove outer green skin and pink flesh. Use only the white/green part of the rind. Cut rind into 1 inch cubes. Combine water and lime. Add cubed rind and soak overnight in refrigerator in glass enamel or stainless steel bowl. Drain and rinse cubes in cold water, boil 30 minutes. Drain.

Combine vinegar, sugar and pickling spices. Cover cubes with this mixture. Boil slowly until cubes look clear (about 1 hour or longer), being sure cubes are covered with syrup throughout cooking. Add water if syrup cooks down.

Pack pickles in hot, sterilized jars. Cover with syrup and seal. (Process pints for 5 minutes in boiling water bath if not hot enough to seal.)

Helping of History...

The family names in the cemetery represent most of the original settlers of the Archer Lodge community and those who came soon after: Barnes, Batton, Blinson, Boyette, Castleberry, Eason, Green, Hinnant, Hinton, Liles, Murphey, Richardson, Robertson, Wall and Whitley.



White Oak Church Cemetery with Archer Lodge School and Talmadge Barnes Store in background.

Men's Favorites By Our Men



The Masonic Lodge

Drawing by Artist Gail O'Neil

The Masonic Lodge stood on a lot next to Charles Barnes' Store in the center of Archer Lodge and served not only the men of the Masonic Order but also the community for many years. The history of the Masonic Lodge can be found in the Heritage Section of this book.

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Baked French Toast

Tim Smith

3 - 4 apples, peeled and sliced

½ stick butter

¼ C. brown sugar

1 Tbsp. water

1 - 3 oz. pkg. cream cheese

10 eggs

1 cup buttermilk

1 Tbsp. vanilla flavoring

8 slices bread

Melt butter in water in saucepan and add apples and sugar. Cook for 2 - 3 minutes. Pour mixture into a 9 x 13 inch pan. Drop dollops of cream cheese onto apple mixture. In mixing bowl, beat together eggs, buttermilk and vanilla. Soak bread in mixture. Top apples with bread slices. Pour remaining batter on top. Sprinkle with cinnamon if desired. Bake 45 - 50 minutes in 350 degree oven. Serve with maple syrup.

Men's Favorites



Lisa and I had this at a bed and breakfast in Weaversville, NC.

Helping of History...

The idea of having a volunteer fire department for Archer Lodge was formulated in 1957. The men met in the auditorium of the Archer Lodge School building. The first recorded meeting was held in February 1958. Thirty-nine men came forward to help with the cause.





Helpful Hint...

This dessert can be low in fat using powdered sugar instead of frosting.

Banberry Tart (Maid of Honor)

Larry Crane

- Fruit (fresh blueberries, orange marmalade or strawberry preserves)
1 box Jiffy brand cake mix
(make 1 layer)
1 can of ready made frosting or powdered sugar
1 deep pie shell

Bake pie shell 7 minutes in oven at 400 degrees, watch carefully. Put in fruit. If using blueberries, toss with sugar. If using preserves, no sugar added. Pour cake mix over fruit. Bake per cake mix directions. May take a few minutes longer with fresh fruit. Check with toothpick. When cooled, frost the top of cake or sprinkle with powdered sugar.

Roy Carlton Vinson, Sr.



January 30, 1927 - February 26, 2001

I shall pass through this world but once.

Any good therefore that I can do or

Any kindness that I can show to

Any human being, let me do it now.

Let me not defer or neglect it.

For I shall not pass this way again.



Jesse and Celia Wall



Jesse Wall

1877-1949

Celia Wall

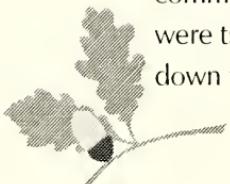
1877-1964

The grandparents of Jimmie Dykes Barnes, and the great grandparents of Jeff Barnes, Jan Barnes Smith and Jim Barnes, Celia and Jesse Wall were best known as Mama and Papa Wall to their family. Throughout the community, however, they were known as not only wonderful neighbors, but also as faithful servants to White Oak Baptist Church.

Jesse Wall was born in the "Wall Log Cabin" on Buffalo Road, less than a half mile from Archer Lodge and White Oak Baptist Church. Today that cabin, which is over 125 years old, is still owned by one of his granddaughters, Judy Wall Jones.

He served his church faithfully as a deacon for many years and in 1954 a Sunday School Class for senior adults was named in his honor. The class no longer exists, and J.T. Smith (who taught the class for several years) and his wife Gladys are the last surviving members.

Celia was the daughter of Joseph and Trillie Broughton Murphy and like many women in this close knit country community where self-sufficiency was a way of life, she was known to be an outstanding cook. Her strength and commitment to church and family were traits that she successfully passed down to future generations.



Boiled Shrimp

Jeff Barnes

2 pounds shrimp, peeled and deveined
2 - 3 C. water
1 tsp. salt
½ tsp. black pepper
½ tsp. ground cayenne pepper
2 Tbsp. white vinegar or lemon juice.

In stock pot, add water and then add the salt, black pepper, cayenne pepper, vinegar or lemon juice. Bring to a boil. Then add the shrimp and bring back to a boil. Immediately remove from the stove. Drain shrimp.
Serve with crackers and Texas Pete Seafood Cocktail Sauce.

Men's Favorites



Helpful Hint...

Peeling and deveining shrimp takes awhile. I think the reason so many people like my shrimp is that I always peel and devein the shrimp I serve. Once you have peeled and deveined shrimp for the first time, you won't mind paying for your shrimp plate in restaurants anymore!

Case Noodle

Todd Michaloski

1 lb. bologna
1 stick butter
1 lb. elbow noodles
1 lb. Swiss cheese

Cube and fry bologna. Cook noodles according to pkg. directions. Melt butter. Grate cheese. Place fried bologna over noodles. Put butter over noodles and bologna. Sprinkle cheese over all.

Helping of History...

Todd is the Youth Pastor at White Oak Church.



Helping of History...

The number one priority for the newly formed department was the purchase of a fire truck. Proving themselves to be responsible citizens and very good sports, the men staged a "Womanless Wedding" to help raise the necessary funds. Their effort netted \$193.55. After the Archer Lodge Volunteer Fire Department was incorporated with the State of North Carolina, some funding was available to help purchase equipment. The search began for used or surplus equipment.

Catfish Stew

Jimmie Dykes Barnes

5 to 7 lbs. of dressed catfish
5 lbs. potatoes
3 lbs. onions
1 small bunch of green onions
½ lb. bacon
1 stick margarine
Salt, black pepper and red pepper to taste

Cook dressed catfish in water until done. Debone fish. Save fish broth. In a separate pot, boil potatoes until done. Drain water and mash with 1 stick margarine. Fry bacon until crisp. Reserve bacon drippings. Add chopped and green onions to fish broth. Cook until onions are tender. Add bacon drippings and deboned fish. Stir in mashed potatoes. Cook on low heat for 30 to 45 minutes. Stir often. Add crumbled bacon and salt and pepper to taste.

Chicken Noodle Casserole

Tim Smith

- 1 - 8 oz. sour cream
- 1 chicken (approx. 3 lbs.), boiled and deboned
- 1 - 8 oz. pkg. noodles
- 1 - 10 $\frac{3}{4}$ oz. can cream of chicken soup
- 1 stick margarine (melted)
- 1 can flaked biscuits (Crescent Rolls)

Cook noodles in chicken broth. Mix deboned chicken, sour cream, noodles and cream of chicken soup together. Pour into casserole dish. Cover with biscuits, divided into 3 sections. Pour melted margarine over top. Bake at 350 degrees for 30 minutes.

Men's Favorites



Clyde's "Corn"

Clyde Maybee

- 1 can Green Giant Niblets corn (no substitute)
- 1 hunk of I Can't Believe It's Not Butter

Put corn and butter in microwaveable dish (covered) for 2 minutes. Remove and "enjoy".



Collards

Cecil Jones

In large pot, boil 3 - 4 lbs. ham hocks until tender. Wash 2 or 3 large collards. Wash until there is no more grit in the bottom of pan. Take meat out of pot. Put outside collard leaves into pot and cook for 15 minutes. Then add bud (inside) leaves and cook for 10 more minutes. Take up and press (remove collard leaves and mash to remove excess juice). Chop and salt to taste.

Helping of History...

At the September 1958 meeting, the first officers were elected: Chief, Clinton Boyette and Assistant Chiefs, Harold Boyette and Jimmie Dykes Barnes. Anticipating the arrival of the fire truck, the group also appointed a building committee to explore the possibility of constructing a fire station to house it.

Crispy Grilled Chicken

Jimmie Dykes Barnes

2 cut up fryers (chickens)
Salt and black pepper to taste

Arrange chicken pieces touching each other with skin side up on the pan that has been sprayed with Pam. I use the enamel broiler pan that comes with a range without the rack. Salt and pepper to taste. Cook in covered grill about 2½ to 3 hours on low heat, about 250 to 275 degrees. Chicken will be golden brown and have very crispy skin.

Dry Beans in Crock Pot

Jimmy Driver

Pkg. of dry beans (Navy, Pinto,
Northern Beans - whatever type
you prefer)

Meat of choice for seasoning

Salt and pepper to taste

Wash package of dry beans. After washing beans, put them in crock pot with desired seasoning and salt. For seasoning, sometimes, I put in link sausage, ham, fat back or streak of lean. You can put in a bouillon cube if you do not want to season with meat. I do this at night before going to bed, setting the crock pot on low and letting the beans cook all night. Next morning, they are done and ready to eat. Be sure you cover them with plenty of water. Makes a goooooood breakfast!!



(L to R) Mike Mulhollem and
Jimmy Driver

Men's Favorites



Helping of History...

With the arrival of the truck, a fire station became a necessity. Charles and Lona Rea Barnes took the first step in making the fire station possible. They donated the land on which to build it. In February of 1959, the department voted to build the fire station on the property given by Mr. and Mrs. Barnes. The erection of the building became a community project. Local residents donated money, hay, tobacco, and trees. The members of the fire department cut and logged the trees themselves.



French Style Rice

Jimmy Boykin

- 2 bags Success Boil-In-Bag white rice
- 1 box Birdseye Green Beans with toasted Almonds
- 1 tsp. salt
- 1 tsp. pepper
- 1 tsp. McCormick Salt Free All-Purpose Seasoning
- 1 medium onion
- 2 Tbsp. margarine
- 1 small can mushroom slices (optional)

Boil rice as directed, drain and set aside. Cut up onion in approximately $\frac{1}{2}$ inch squares and saute' in frying pan with 1 Tbsp. margarine until tender. Add green beans, almonds, mushrooms and seasoning to frying pan and cook mixture until tender. Add rice and 1 Tbsp. margarine, stir and heat thoroughly. Make 6 - 8 servings.



The big catch:
(L to R) Foster
Murphy, Ralph
Canady, Clinton
Boyette and
Talmadge Barnes

Grandma Floy's Grated Sweet Potato Pudding

Dennis Durham

Men's Favorites



5 eggs (beaten)
2 C. sugar
2 C. milk
½ C. butter (melted)
1 tsp. vanilla flavoring
1 tsp. allspice
3 C. grated sweet potato
(about 3 medium-sized potatoes)

Mix first 6 ingredients together and then add grated sweet potatoes.
Pour into casserole dish and bake at 350 degrees until golden brown.

Grilled Spanish Mackerel

Jimmie Dykes Barnes

Spanish mackerel fillets
Lemon pepper
Salt
Black pepper
Red pepper
Margarine

Spray heavy duty foil with Pam. Place on grill. Lay fillets on foil. Sprinkle with salt and peppers to taste. Add about 2 or 3 pats of margarine to each fillet. Grill for about 5 to 7 minutes with grill closed. Do not close foil. Very good!

Helping of History...

In June of 1959, the members of the department voted to finish the entire building. Funds were not readily available. In January of 1961, the department voted to assess each Archer Lodge resident \$5.00 per year to help defray the costs.



Grilled Squash

Jake Barnes

8 medium squash (yellow or zucchini)

Wash and slice squash in half, the long way, and make cuts so the seasoning goes in.

Seasoning:

1 Tbsp. Mrs. Dash
1 Tbsp. Season All
1 Tbsp Natures Seasons
3 to 4 Tbsp. butter
½ C. apple cider vinegar

Mix seasonings, butter and vinegar together in saucepan and bring to a boil.

Place foil on hot grill. Put the squash (cut side up) on the foil and brush heavily with the seasoned mixture. Brush with more mixture about 3 times as the squash cook. Cook on covered grill for about 30 to 40 minutes until tender. This serves 2- 4 people. Recipe can be adjusted to taste and increased for larger amounts.

Helping of History...
A new pumper truck was purchased at a cost of \$13,620.00 in May 1963.

Jimmy's Low-Carb Shish-Ka-Bobs

Jimmy Boykin

Men's Favorites



1 lb. beef of choice (round, sirloin, cubed steak, etc.)
1 lb. boneless, skinless chicken breasts
1 red bell pepper
1 green bell pepper
½ C. A-1 Mesquite Marinade
2 Tbsp. McCormick Grill Mates Salt Free Steak Seasoning
1 Tbsp. McCormick Salt Free All-Purpose Seasoning
1 Tbsp. McCormick Seasoned Salt
3 - 4 medium zucchini
3 - 4 medium yellow squash
1 lg. onion
1 tsp. ground red pepper
1 Tbsp. black pepper

Cut up beef and chicken in approximately 1-inch cubes. Put in ziploc bag. Add A-1 marinade and steak seasoning. Mix thoroughly and set aside. Cut up vegetables in approximately 1-inch chunks. Put in separate ziploc bag and add remaining spices. Mix thoroughly. Refrigerate both the meat and vegetable bags for approximately 1 hour. Alternate meat and vegetable on skewers. Broil in oven or cook on outside grill. Cooking time is approximately 20 - 30 minutes. Make 10 - 12 skewers.

Helping of History...

Jimmie Dykes Barnes became fire chief in December 1963. According to Chief Barnes, "They were good times, but they were hard times. Paying our bank loan was not easy."



Low Sugar Chocolate Delite

Jimmy Boykin

- 1 pkg. sugar-free Snackwell's Shortbread Cookies
- ½ C. water
- 2 Tbsp. liquid Coffee Mate (flavored as desired)
- 2 C. pecan pieces
- 2 small boxes Jell-O sugar-free chocolate fudge instant pudding mix
- 4 C. milk
- 1 - 8 oz. tub lite Cool Whip
- 1 can Hershey's lite chocolate syrup

Break sugar free cookies into small pieces. Mix broken cookies with water, Coffee Mate and 1 cup pecan pieces and spread on ungreased 8 x 11½ x 2 inch baking dish for crust. Mix separately 2 boxes of pudding mix with 4 cups of milk as directed. Layer pudding mixture on crust. Sprinkle ½ cup pecan pieces on pudding. Layer with lite Cool Whip. Sprinkle remaining pecans on top and drizzle with Hershey's lite Chocolate Syrup. Refrigerate overnight or for several hours before serving.

Helping of History...
In January 1964, the department voted to levy a special tax in our district to help with operating costs and the purchase of new equipment. The proposal was approved by the county commissioners and put to the vote of the people. It passed 134 to 19.

Matt's Peanut Butter Ice Cream

Matt Mulhollem

Men's Favorites



6 eggs
1 can evaporated milk
1 tsp. vanilla flavoring
2 C. sugar
 $1\frac{1}{2}$ C. extra crunchy Jiff peanut butter
1 gal. whole milk

Break all 6 eggs into mixing bowl. Beat well and add sugar, evaporated milk, peanut butter and vanilla. Add part of the whole milk. Beat all ingredients together well. Pour into the ice cream canister. Finish filling to the mark on canister by adding the rest of milk. Serve with Coca-Cola. It's rich and peanut buttery!

Helping of History...
By late 1964, the surplus tanker had to be replaced. Each fireman was accessed \$18.00 to help purchase a used chassis. The department built the tank to complete this truck.



Helping of History...
In the Fall of '78, a surplus Jeep was purchased from the Forestry Service. In the Spring of '79, the Jeep was converted into a brush truck by putting a slide-in unit on it. This gave the department a fire truck, a pumper and a brush truck, but the existing fire station had only two bays.

Nifty Chili

Glenn Moore

3 lbs. hamburger
1 C. chopped onion
½ C. chopped green pepper
1 C. sliced celery
4 C. (or 1 qt.) tomatoes
1 – 12 oz. can tomato paste
2 – 16 oz. cans red kidney beans
1 Tbsp. salt
1 tsp. black pepper
2 Tbsp. chili powder
1 Tbsp. prepared mustard
1 can enchilada sauce
1 can hot jalapeno relish
¼ C. light or dark brown sugar

Brown hamburger, onions, green pepper and celery together. Spoon off any excess fat. Add other ingredients. Cover and simmer 1 to 1½ hours.

Peanut Butter Fudge

Jake Barnes

4 C. sugar
2 C. milk
½ C. Hershey's cocoa
½ stick butter, room temperature
1 Tbsp. vanilla
¾ C. peanut butter
Dash of salt

Mix sugar and cocoa well. Add milk. Mix well and heat until boiling. Cook over medium heat 25 to 30 minutes until it forms a medium hard ball dropped in water. Remove from heat. Add butter, peanut butter, vanilla and salt. Beat until it is firm. Pour in buttered platter. Cut before it gets too firm.

Men's Favorites



(L to R) Glenn Moore, Waymon Pritchard and Friend and Jake Barnes

Helping of History...

In October of 1979, the department voted to purchase property to build a new fire station. Land suitable for the new building site was bought from Mrs. Alta Hinton. The new facility was dedicated on July 19, 1981.



Helpful Hint...

If your vinegar is old or has "mother" in it, add some Coca-Cola to clear it up.

Helping of History...

"Mother" is a thick cloudiness or is similar to mold. Granny just dipped it out. It does not hurt the vinegar. It just occurs when vinegar sits for awhile.

Pig Pickin' Table Sauce

Roy Parker

1 gal. cider vinegar

$\frac{3}{4}$ C. salt

1 C. light brown sugar or $\frac{1}{2}$ C. molasses

2 Tbsp. ground red pepper

1 tsp. fresh ground black pepper

Mix well and let stand 4 hours. Shake well before using. Will keep two to three weeks not refrigerated. This recipe can be changed by using molasses, honey, dark brown sugar and white vinegar. So experiment with it; I do.



Ralph Canady shows off his "big catch."

Roy's Pound Cake

Roy Parker

Men's Favorites



1 stick butter, room temperature
1 stick Crisco, room temperature
3 C. sugar
5 lg. eggs
3 C. sifted cake flour
1 C. whole milk
1 Tbsp. real vanilla extract
1 Tbsp. real lemon extract

Butter, Crisco and eggs should be at room temperature. Cream butter, Crisco and sugar together well. Add eggs, one at a time. Mix well between each egg. Sift cake flour in one cup at a time. Mix well. Add 1/3 of milk. Mix well until all flour and milk has been added. Mix well. Add lemon and vanilla and mix well. Spray bundt pan with Baker's Joy. Bake in a pre-heated oven at 325 degrees for 1 hour and 15 minutes until tester comes out clean.

Helping of History...
The grounds of the new fire house were landscaped with memorial donations for deceased firemen. A memorial plaque with the names of the firemen was mounted in the building.



Helping of History...
In 1981, the department also purchased a SKW generator with lights. In 1982, three new subdivisions sprung up in the Archer Lodge community: Saddlebrook, High Meadows, and Bear Tree Run. With the new divisions came the need for more water. The department bought a 2,200 gallon tanker. It was put in service in October 1982. Another new pumper was added in March 1983.

Sauteed Shrimp

Jeff Barnes

In a sauce pan, add:

4 Tbsp. butter or margarine

3 Tbsp. olive oil (This helps to prevent the butter from scorching.)

Peel and devein 2 pounds shrimp (You can also add backfin crabmeat to this dish). Coat shrimp with Tony Chachere's Creole Seasoning and bring butter/oil to a slow boil. Add shrimp and cook 2 - 3 minutes or until shrimp turn pink. Remove from heat and cover sauce pan for 2 - 3 minutes. Serve with crackers and Texas Pete Seafood Cocktail Sauce.

Screamin' Thing's Buffalo Creek Swamp Feast

Tim Barber

3 lbs. red potatoes
6 ears corn, halved
1 lb. deveined shrimp or crawdads
2 lb. polish Kielbasa, $\frac{1}{2}$ inch cuts
4 Tbsp. (heaping) Old Bay Seasoning

Bring a 15 qt. pot half filled with water to a boil. Add Old Bay Seasoning. Boil potatoes 10 minutes before adding Kielbasa. Boil for another 10 minutes after adding Kielbasa. Add corn and wait for water to return to boil before adding shrimp or crawdads for final 2 minutes. Drain out all water and dump the goodies into a sheet cake pan. Serve with tongs for easy vittle-grabbing. Serves 6 women or 3 men.

Men's Favorites



Helping of History...

Growth continued in the Archer Lodge community, which made more demands on the fire department. A larger, more modern facility was built on the same site. The previous existing building was sold and moved to the Archer Lodge community property. The new fire station was dedicated on January 20, 2002.

Helping of History...

In 2002, county water became available to the community and fire department. A new water tank was erected by the county on the Archer Lodge Fire Department property.



Seven-Layer Cookies

Dan Wall

- 2 C. graham cracker crumbs
- ½ C. melted butter
- 1 C. moist coconut
- 1 C. or 1 - 6 oz. pkg. butterscotch chips
- 1 C. or 1 - 6 oz. pkg. chocolate chips
- 1 C. chopped pecans (optional)
- 1 can Eagle Brand milk

Helping of History...

At one time, the fire house was used for community meetings, quilting, community auctions and dinner meetings. All of these meetings are now held at the Archer Lodge Community Center.

Helping of History...

The population of the community continues to increase. At this time, the Archer Lodge Fire District has 8344 residents.

Spread the 2 cups of graham cracker crumbs in a buttered 9 x 13 inch pan. Then pour the melted butter over the crumbs. Layer the remaining ingredients in the pan. Don't stir. Dribble milk over all layers. Bake at 350 degrees for 25 minutes.

Sherman's "You'll Need A Zantac" Chili

Sherman Batten

3 lbs. lean ground beef
1 lg. onion
1 med. green pepper
2 - 16 oz. cans Bush's mild chili beans
1 - 12 oz. can tomato paste
2 Tbsp. chili powder
1 Tbsp. crush red pepper
3 Tbsp. molasses
2 tsp. salt
14 oz. water
Zantac 75

Add beef, chili powder, salt, crushed red pepper, sliced onion and green pepper in an 8-qt pot. Cook until beef is brown (drain off grease if there is too much). Add beans, tomato paste, molasses and 6 oz. of water. Stir on medium heat until chili starts to bubble. Reduce heat to low and let simmer for at least 1½ hours. One-half hour before eating, take Zantac 75 and 8 oz. of water and enjoy!

Men's Favorites



Helping of History...

Since it's inception in 1958, Archer Lodge Fire Department has had five fire chiefs: Clinton Boyette, Harold Boyette, Jimmie D. Barnes, Jeff Barnes, and Anthony (Pete) Barnes.

Helping of History...

South Wilders Township continues to use the fire station as the voting location for county, state and national elections.

Helping of History...

Archer Lodge currently has 30 active members. The real estate, building and equipment at this time is valued at 2 million dollars.



Stuffed Poblanos with Ranchero Sauce

Lee Kittredge

$\frac{1}{2}$ chopped onion
2 bay leaves
1 lb. ground beef
1 Tbsp. Mexican oregano leaves
 $\frac{1}{2}$ tsp. ground cinnamon
6 Tbsp. raisins
 $\frac{1}{2}$ C. pimento stuffed green olives, sliced
1 C. white Mexican cheese, crumbled
8 lg. poblanos
2 garlic cloves, minced
2 Tbsp. vegetable or olive oil
Salt and freshly ground pepper
 $\frac{1}{4}$ tsp. ground cloves
1 C. tomato paste
3 Tbsp. slivered almonds, toasted
Flour for dredging
4 eggs, separated
2 finely chopped jalapenos, optional
2 chipotles in adobo sauce, optional

Stuffing: In large skillet, saute' onion and bay leaves in oil over moderate heat until onion is softened. Add beef and cook until no longer pink, breaking up any lumps. Season with salt and pepper and add oregano, cloves and cinnamon. Pour out excess fat and add tomato paste, raisins, almonds and olives. Salt to taste. [If you like it hot, now is the time to add 2 finely chopped jalapenos or 2 chipotles in adobo sauce.] Remove mixture from

heat, cool, add cheese and mix well.

Men's Favorites



Poblanos: Char the flesh of the poblanos over a gas flame, under a broiler or on a grill. Turn frequently until skins are blistered. Put peppers in bowl, cover with plastic wrap and let sweat for about 10 minutes to loosen the skins. Rub off as much skin as possible and cut a slit along side of each pepper. Keep stems and tip intact and remove seeds and inner membranes. Heat 1 inch of oil in skillet over moderate heat until very hot. Beat egg whites until foamy; add pinch of salt and whip to stiff peaks. Lightly beat egg yolks and fold into the whites. Stuff poblanos, leaving room to overlap seams and secure with toothpicks. Lightly coat peppers in flour, seasoned with salt and pepper. Dip each poblano into the egg batter until well coated. Fry until evenly browned, about 3 minutes each side. Drain on paper towels. Serve with Ranchero sauce.

Ranchero sauce:

1 -10 oz. can of red enchilada sauce
1 – 28 oz. can diced tomatoes
 $\frac{1}{2}$ C. chopped onion
Salt, sugar and Tabasco sauce to taste
Mix the red enchilada sauce with the diced tomatoes. Add chopped onions and season with salt, sugar and Tabasco sauce.



Helpful Hint...

It is easier to make the cake layers the night before and refrigerate overnight. Then the icing is easier to do the next day.

Helping of History...
John Mark is the current pastor/teacher of White Oak Baptist Church.

Swiss Chocolate Cake

John Mark Batchelor

1 box Duncan Hines "Swiss Chocolate" cake mix

1 sm. box vanilla instant pudding

3 eggs

1 C. Wesson oil

1½ C. milk

Mix cake mix and pudding mix together. Add eggs, milk and oil – blending until moistened. Then beat for 2 minutes. Pour into 3 round greased and floured cake pans. Bake at 350 degrees 20 - 30 minutes or until done. (Cover while cooling to hold in moisture.)

Icing

1 - 12 oz. Cool Whip

6 Hershey bars (plain), grated or chopped fine

¾ C. chopped pecans

1 - 8 oz. cream cheese, softened

½ C. white granulated sugar

1 C. confectioners sugar

Mix sugars and cream cheese together. Then add Cool Whip. Lastly, add nuts and chocolate. This makes a generous amount of icing. Spread on thick between layers. Be sure to refrigerate. We think it is better after being frozen. Easy to make ahead and freeze for later.

Uncle Roy's Thunder Stew

Roy Parker

Men's Favorites



2 lbs. ground beef
2 - 1 lb. cans of pork and beans
1 - 1 lb. can whole tomatoes
4 cloves of garlic (chopped)
4 Tbsp. chili powder
1 sm. can tomato paste
2 lg. onions (chopped)

In a heavy pot, brown beef, onions and garlic. Add beans, tomatoes and tomato paste. Let simmer for 30 minutes. Add chili powder. Let simmer 10 minutes. Serve with crackers.



Many of the men of our community have made their living as farmers. This tobacco auction at a warehouse in Wendell was part of their lives for many years.



Venison Shish-Ka-Bobs

Mike Mulhollem

1 – 1½ lbs. venison, backstrap
1 bottle Zesty Italian dressing
Fresh vegetables (cut and prepared for skewers): green pepper, onion, mushrooms and cherry tomatoes

Cut the venison backstrap in half lengthwise. Then cut it into miniature steaks approx. ¼ in. thickness or thinner. Marinate overnight in Italian dressing.

Thread on skewers alternating the meat with the vegetables. Grill as you would a regular steak.

Helping of History...

Our hats are off to the fire department for its on-going commitment to the Archer Lodge community to provide the best fire protection that can be had. Your professional service is greatly appreciated by the entire fire district!

Venison Steak

In Memory of Slim Mulhollem

Men's Favorites



2 lbs. venison, back strap

1 C. milk

Worcestershire sauce

Garlic salt

Bread crumbs

Peanut oil

Cut the venison into steaks 1/3 inch thick. Add Worcestershire sauce to milk until it turns a chocolate color. Dip steak in this mixture. Then sprinkle with garlic salt.

Roll in bread crumbs and fry in deep peanut oil. Be sure the oil is very hot. Fry like you would country-style steak.

A tobacco field in
the Archer Lodge
Community.

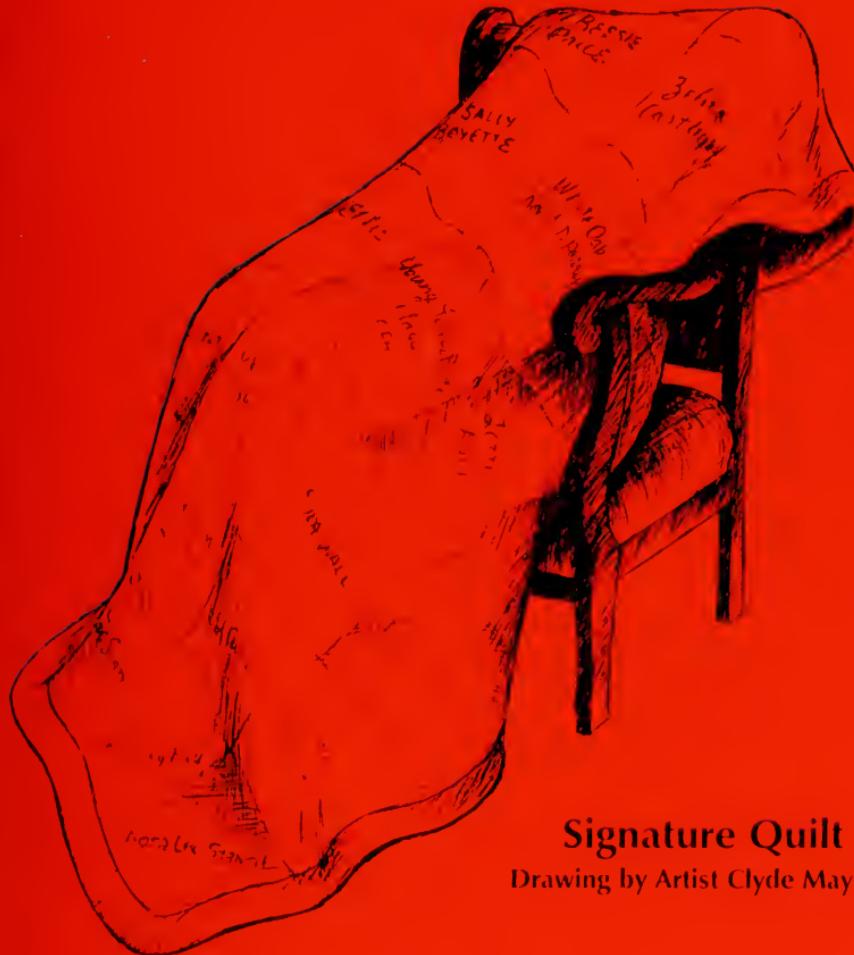


Men's Favorites



Jimmie Barnes, Ed Green, Lacy Castleberry and Glenn Moore provide entertainment for the July Fourth Celebration.

Heritage



Signature Quilt

Drawing by Artist Clyde Maybee

In 1954, White Oak Church had the Young Ladies Sunday School Class. It outgrew itself and the ladies decided to split the class so we could grow even more. Two classes were formed: Wall Bible Class and Ruth Class.

The Ruth Class decided to make a Signature quilt with a square for each member with their name embroidered on the square. They did this and the quilt was auctioned off at the annual Harvest Day Festival held in October. I, T. Smith made the highest bid and that is how I became the owner of this quilt.

I want Janice Smith to have this quilt because she has more relatives who signed and made a square than anyone else at White Oak.

Gladys P. Smith
June 5, 1999

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Banning tobacco was a big part of the heritage of the Archer Lodge Community.



Archer Lodge Brunswick Stew

Helping of History... **Archer Lodge** **Brunswick Stew**

The recipe for Archer Lodge Brunswick Stew has been used for many years. The stew is made every year and sold at the annual auction that is held in October to help raise money for the community center. The meats for this recipe are donated by people in the community which helps with the cost of ingredients. The process for this stew takes a couple of days to complete and a lot of hard work, but it sure is worth it. Since the community purchased the 40 gallon stew cooker, the

Makes 40 Gallon
18 - whole chickens (cut in half to cook)
14 lbs. beef (roast or stew beef)
10 lbs. pork (roast)
6 - gal. cans of butterbeans
6 - gal. cans of corn
9 - gal. cans of tomato puree
1 gal. + 1 - 64 oz. bottle ketchup
5 lbs. sugar (stir in slowly)
15 lbs. potatoes (Peeled early, put in water.)
8 lbs. onions (Peeled early, put in water.)
Texas Pete for hot pots of stew
Black pepper to taste
Salt to taste

Need 4 to 5 pressure cookers for meat
Food processor(s) for onions and potatoes

Add water - $\frac{3}{4}$ full to cover the meat and cook in pressure pots.

Chickens - 15 lbs. pressure takes 45 min. to 1 hr.

Beef - in one pot - 15 lbs. pressure takes 1 hr. 25 min.



Pork - in one pot - 15 lbs. pressure takes 1 hr. 30 min.

Cook meats on Thursday night. Let stand in pots to cool off until Friday morning. On Friday morning, take meat off bones and tear into little pieces and save the broth. Store in refrigerator. On Saturday morning put the potatoes and onions in food processor (need 2 processors) and puree. Put the broth in the large pot and heat to create liquid before you start adding ingredients. Gradually add ingredients and stir, pour juice off of vegetable cans before you add to pot. Pour sugar in slowly, not all at once, and wait until last to add ketchup. Stir continuously. Put some stew in a separate pot and add Texas Pete to make it hot.

process is a lot easier. Before the cooker was purchased there had to be someone to stir the multiple pots continuously on Saturday morning so the stew would not stick. There were shifts of people to stir because your arms would not hold up but so long.

Technology has helped with that situation because in the new cooker the stew only has to be stirred occasionally or as you are adding the ingredients. The stew is sold by the quart or pint and there is never any left!

Boiled Custard

In Memory of Nedra Richardson

4 eggs
 $\frac{1}{2}$ C. sugar
 1 qt. milk
 1 tsp. vanilla

Mix well. Cook in double boiler until mixture coats spoon. Add vanilla and refrigerate.



Boiled Cabbage

Mary Lou Barnes

1 country cured ham hock (not smoked)

3 fresh medium size cabbages

1 pod of dried hot red pepper, crushed

Put ham hock in med. size pot, fill $\frac{1}{2}$ full of water, let come to a full boil, reduce heat and let cook for about two hours, until stock turns a milky color. Wash, quarter and core fresh cabbage. Add to broth and cook about 20 minutes. Do not overcook. Take cabbage quarters out of broth, drain and chop.

Helping of History...

The "Proceedings of the Grand Lodge of Ancient Free and Accepted Masons of North Carolina", for years 1851-1856 records the establishment of a Masonic Lodge, Archer #157 at Creachville, North Carolina on December 6, 1854. Archer Lodge was formerly Creachville prior to 1854.





Canned String Beans (Snaps)

Johnnie Johnson

Annie Ruth O'Neal

12 lbs. snaps

1 C. sugar

1 C. vinegar

1 C. salt

Prepare string beans and put in a large pot. Add vinegar, sugar and salt.

Cover with water and boil for approximately 30 min. Pack in prepared jars, pour and cover with the water from the pot. Seal.

When ready to cook, rinse well. Put into pot with clean water, boil for about 10 minutes. Pour off water and add clean water. Put in seasoning. Cook as usual.

Helping of History...

The Archer #165

Masonic Building was razed and the charter destroyed by the Federal Army in 1856. A duplicate charter was issued to Archer Lodge #165, Creachville, N. C. after the Civil War.



Helping of History...
In 1878, S. P. Horton deeded 2 1/4 acres of land to Archer Lodge #165 for the purpose of construction of a "Masonic Meeting Lodge, Teaching or Preaching House". This is the same site on which Charles E. Barnes' store is located and possibly the old Masonic Building which was to the rear of Mr. Barnes' store which was the one constructed about 1878. There is no record of the building in which meetings were held from the end of the Civil War until 1878.

However, the Lodge did continue. The annual reports to the Grand Lodge were made each year except during part of the Civil War period.

Chicken Pastry

In Memory of Mearl Canady

Chicken broth

Flour

Hot water

Mix flour with very hot water. Work together until somewhat cooled. Roll out dough until it is very thin. (Use wax paper, and then throw away.) Let set for about one hour. Cut into small square strips and place in boiling chicken broth. Sprinkle black pepper on each layer of dough and put in pot. Do not overcook. Turn stove off and leave lid on pot for 10 minutes after putting the last square of dough in pot. Use amount of flour for individual need.

Chocolate "Sop" Syrup

In Memory of Maggie Hodges

5 Tbsp. cocoa

1 C. hot water

2 C. sugar

1 stick margarine

Mix all ingredients and boil for 5 minutes. Pour over cake or sop with hot biscuits.



Chow Chow

In Memory of Christine Wall

1 gal. chopped cabbage
12 onions
12 green peppers
12 red peppers
2 qts. chopped green tomatoes
5 C. sugar
 $\frac{1}{2}$ C. salt
1 gal. vinegar
Pickling spice to taste

Chop onions, peppers, tomatoes, and cabbage. Mix all vegetables with $\frac{1}{2}$ cup salt. Let stand overnight. Drain. Tie mixed spices in cheesecloth or something thin. Put into pot of sugar and vinegar and simmer for 20 minutes. Add all other ingredients and cook until tender and well seasoned. Remove spice bag. Pack into hot jars while chow chow is still hot and seal at once.

Helping of History...

"This recipe was a favorite of my grandmother Lura Parham Green (Aunt Chris' mother). When it came to the part of draining the vegetables, she placed the chopped vegetables in a pillowcase and hung them on a clothesline to drain overnight. The night air would activate the salt and all the water would drain really well. By morning, you could mix them with your vinegar and sugar and the flavor was wonderful."

Saundra Green
Freeman



Corn Bread

Ginny Smith

1 C. self-rising flour
1 C. self-rising corn meal
½ C. oil
1/3 C. sugar
1½ C. milk
2 eggs
1 tsp. baking soda
1 tsp. baking powder
1 tsp. salt

Combine all ingredients together. Do not over mix. Bake at 400-425 degrees for 20-25 min. Pan size 9 x 13 x 2 inch.

Helping of History...

Some of our senior citizens remember the old Lodge Building as the "Community Center", not in title, but in function. That is where voting was done, vaccinations were given, and many kinds of meetings were held.

Corn Bread

Janice Smith

1 C. corn meal
1 C. buttermilk
4 Tbsp. corn oil
1 egg
2 tsp. baking powder
1 tsp. sugar
2 heaping Tbsp. self-rising flour
¼ tsp. baking soda
½ tsp. salt

Mix dry ingredients, add liquid and stir well. Pour immediately into a No. 5 iron skillet heated on top of stove, well greased with corn oil. Bake in a 450 degree oven, about 10 minutes or until golden brown.

Crispy Fried Squash Blossoms

Mary Lou Gordon

15 squash or pumpkin blossoms

2/3 C. self-rising flour

1/2 C. water

Canola oil for frying

Salt to taste

Rinse blossoms gently, dry well and cut in half lengthwise. If tiny squash are attached, halve these along with blossoms. Stir flour gradually in water.

Heat oil until 375 degrees (very hot).

Coat a few blossoms at a time. Cook in oil 1 - 2 minutes per side. Drain and sprinkle with salt.

Heritage Recipes



Helpful Hint...

Try growing an extra plant or two to supply you with these delicate blossoms.



The covered bridge over the Neuse River between Archer Lodge and Clayton.



Devil's Food Cake and Frosting

*In Memory of Agnes Wall Barnes
Celia Wall
Mary Elizabeth Weathers*

3 eggs
 $\frac{1}{2}$ C. butter, room temperature
1 C. sugar
 $\frac{1}{2}$ C. cocoa powder
1 C. milk
1 tsp. vanilla
 $\frac{1}{2}$ tsp. baking soda
1 $\frac{1}{3}$ C. self-rising flour

Cream butter and sugar together. Add eggs, one at the time. Sift flour, cocoa and baking soda together. Add flour mixture and milk to butter and sugar mixture - beginning and ending with flour mixture. Pour into 3 greased and floured cake pans. Bake at 350 degrees for about 25 minutes.

Frosting:

1 box of confectioners sugar
3 Tbsp. coffee
3 Tbsp. cocoa powder
3 Tbsp. soft butter
3 Tbsp. vanilla

Blend together and add enough milk to get the right consistency to spread. Be careful not to add too much milk.

Devil's Food Cake

In Memory of Olia Wall

Heritage Recipes



1 C. sugar
1½ C. self rising flour
½ C. cocoa
1 tsp. baking soda
3 eggs
½ C. butter (1 stick), room temperature
1 tsp. vanilla
1 C. buttermilk

Mix all dry ingredients. Separate eggs and beat yolks. Add butter, vanilla and buttermilk. Mix with dry ingredients. Beat egg whites, fold into other ingredients. Pour into 3 cake pans that have been greased and floured. Bake in 350 degree oven for 25 minutes.

Icing:

1 lb. box confectioners sugar
½ C. cocoa
½ C. soft butter
3 Tbsp. vanilla
2 or 3 Tbsp. hot coffee or enough for the right spreading consistency.

Spread icing between layers and on sides of cake.



Fresh Butterbeans, Field Peas, Purple Hull or Six Week Peas

Annie Ruth O'Neal

2 pts. of either vegetable
1 Tbsp. butter, margarine, or fat back drippings (or a combination of the three)

Cover vegetables with water. Add salt, pepper, and seasoning. Bring to a boil with lid on pot. Cook on medium to low heat for about 45 to 60 minutes. Check water. You might need to add more during cooking process. Frozen vegetables may be used. Reduce cooking time.

Fried Green Tomatoes

Carolyn Driver

4 lg. firm green tomatoes
2 C. self-rising flour
Salt and pepper to taste

Slice tomatoes to desired thickness. Sprinkle with salt and pepper. Coat tomatoes with flour and deep fry in vegetable oil until golden brown. Optional: instead of flour, cornmeal may be used.



Carolyn Driver barning tobacco.

Maurice and Mary Elizabeth Weathers

Atlas Lee Batton



*Maurice Glenn Weathers 1908-1976
Mary Elizabeth Weathers 1912 - 1996*



Atlas Lee Batton 1875 - 1952

God blessed me with loving, kind Christian parents, and I love them with all my heart. They were always there for my brother and me with unconditional love. I remember Mother having those delicious Sunday dinners each Sunday after church. Oh, her fried chicken was so good! I remember Daddy's sense of humor and his boiled custard which he only made at Christmas. How I looked forward to it every Christmas.

I was fortunate to have such wonderful parents and to be able to grow up in the Archer Lodge community and White Oak Baptist Church. I always felt secure and loved. I have many, many happy memories of family, friends, church, and community. I thank God for my heritage and for my parents who loved their children and grandchildren very much.

God also blessed me with a loving grandfather who loved his Lord, family and church. He was superintendent of White Oak Sunday School for several years. He served as deacon, Sunday School Teacher and led worship services two Sundays of every month because, at the time, the preacher only came two Sundays each month to White Oak. The Batton Sunday School Class was named in memory of him. The class no longer exists, but his faithful support of this church and community still remains with me today.

Carolyn Weathers Driver

Christine G. Wall



*S*he was a true and gentle spirit,
Her greatest treasures were not of gold.
She had a sweetness in her heart,
An unseen power sustaining her soul.

Her road was long and winding,
But her feet kept a steady pace.
She found her treasures in family and friends,
And lived her life with strength and grace.

She wanted peace, love, and happiness
For all who were around.
Many were blessed by her kindness,
A better Mother will not be found.

Betsy, Iris, Stephanie, Phyllis and Jean



Green Beans

Mary Lou Barnes

(Called Snap Beans in the South)
2 lbs. fresh green beans
1/4 lb. country side meat or fat back
1 1/2 qts. water
1/2 tsp. sugar
1 tsp. salt

Wash the beans; break off a small piece from each end. Leave the beans whole or break into small pieces. Cut slits in the side meat, rinse in warm water. Place in pot with water, sugar, and salt. Bring to a boil, reduce heat and cook on low for 45-50 minutes. Add the washed beans, bring the water to a boil again, reduce heat to low and cook the beans for about 45 minutes. Add a little hot water if needed. There should be very little water left in the pot when the beans are cooked.

Heritage Recipes



Helping of History...

*Mrs. Celia Wall,
Jimmie Barnes'
grandmother taught
me that you never
cooked ham with
snap beans; you
always used country
side meat. Frozen or
canned green beans
may be used.
Reduce cooking time.*

Homemade Laundry Soap

In Memory of Christine Wall

In a large pot (not aluminum) mix 10 qts. of warm water, 1 can of lye, add 5 1/2 lbs. salt-free meat grease. Let cook until thick, about one hour. Add 3/4 C. ammonia and 3 Tbsp. Borax. Stir to mix. Cool. Beat hard, for white soap. Turn into shallow pans to harden. When cold, cut into bars.

Helping of History...

*Little River Masonic
#620 consolidated
with Archer #165 on
February 15, 1929*



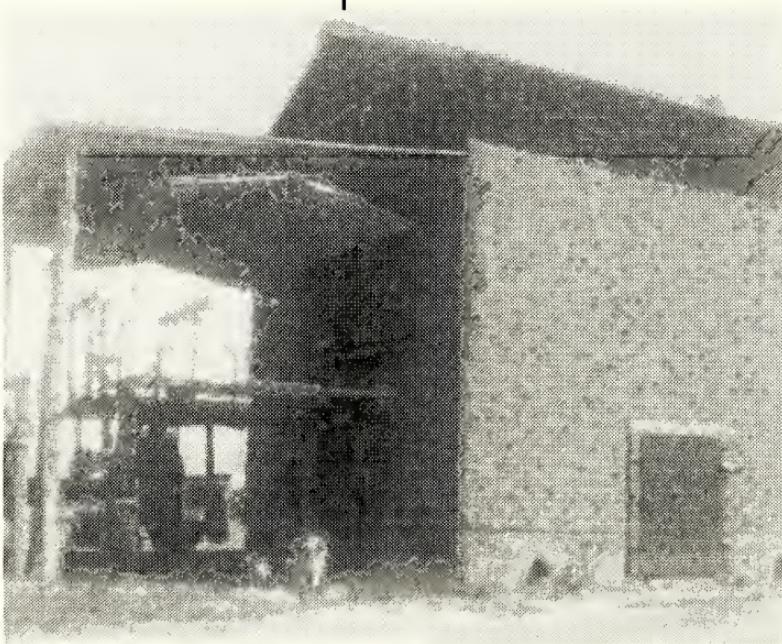
Lace Fried Corn Bread

Annie Ruth O'Neal

$\frac{1}{2}$ C. cornmeal

$\frac{1}{2}$ C. hushpuppy mix

Mix well with cold water until very thin. Then spoon 1 tsp. per serving into pan of hot oil. Fries quickly. Turn bread over and watch closely. Burns easily. Recipe may be doubled according to amount of corn bread you want.



Tobacco barns that once were everywhere in the Archer Lodge Community are now few and far between.

Outer Banks Corn Bread

In Memory of Allene Crabtree

Heritage Recipes



1/2 stick butter
1 C. yellow cornmeal
1 Tbsp. flour
2 tsp. baking powder
Pinch of salt
2 tsp. sugar
1 C. cold milk
1 egg

Preheat oven to 425 degrees. Place 1/2 stick butter in 9 x 5 inch oblong glass baking dish. Put in oven to melt butter and heat dish. Mix meal, flour, baking powder, salt and sugar in a bowl. Add cold milk and egg. Just beat together for a minute. Pour into hot dish with butter. Bake at 425 degrees for 20 minutes.

Helping of History...
*Archer Lodge #165
has been relocated to
the Corinth-Holder
community.*



Sliced Cucumbers in Vinegar and Sugar

Carolyn Driver

4 to 5 Kirby cucumbers (peeled)

$\frac{1}{2}$ C. cider vinegar

$\frac{1}{4}$ C. water

$\frac{1}{2}$ C. sugar (may use less sugar if desired)

$\frac{1}{2}$ tsp. salt

$\frac{1}{2}$ tsp. pepper (optional)

Mix vinegar, water, sugar, salt and pepper in bowl, making sure the sugar is dissolved. Hint: Taste mixture and adjust ingredients according to your taste. Add sliced cucumbers and toss until cucumbers are covered. Cover bowl and chill for at least one hour. Serve cold.

Helping of History...
Information concerning the Masonic Lodge #165 was researched and validated by Kessler Eason.



Stewed Corn

In Memory of Agnes Wall Barnes

5 - 6 ears of fresh corn
(yellow or white)

1 Tbsp. flour

1 tsp. salt

1 C. water

2 Tbsp. drippings from salt pork or
bacon or $\frac{1}{2}$ stick of butter

Cut corn from cob, place in bowl, stir in flour, salt and water. Mix well. Put the corn mixture in pot. Cook on medium heat until the corn gets hot, stirring several times. Add the drippings or margarine, reduce heat to low and let simmer for 15 minutes, stirring often. Do not overcook. Optional: You may add about 1 tsp. sugar when corn has finished cooking. Frozen corn may be used, but reduce cooking time.



Succotash

Mary Lou Barnes

4 to 6 med. tomatoes
1 sm. onion
1 green bell pepper
1½ C. fresh corn
1½ C. fresh butterbeans
1½ C. cut up okra

Peel tomatoes and chop. Add chopped onion, chopped pepper, corn and butterbeans. Cook for about 20 minutes and then add okra and cook until okra is tender. Season with bacon or fat back drippings, salt and pepper. Do not overcook. Canned or frozen corn and butterbeans may be used.

Sweet Potato Pudding

In Memory of Marie Sanderford

3 C. grated sweet potato
1 tsp. salt
1 C. sugar
4 Tbsp. melted butter
2 C. water

Mix together and pour into a greased baking pan. Bake at 375 degrees until it thickens around the edge of pan. Stir well, then bake until it is as brown as you want.

Heavenly Helpings Seasoned With Love

White Oak Baptist Church
13943 Buffalo Road
Archer Lodge, NC 27527



Please send _____ copies of **Heavenly Helpings Seasoned With Love @**
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Notes



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We hope your life is richly seasoned with
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In all your endeavors
Throughout
Each year.

On
All occasions,
Keep steadfast in your faith in the Father.

White Oak Baptist Church
Archer Lodge, NC

